

urban

HILL

Martin Woods

Wine Dinner

Welcome

Gougère

peekytoe crab, smoked bone dashi crema, belper knolle

Rosé 2019

First

Maine Scallop Carpaccio

arugula, blood orange, pickled serrano, brined cucumber, smoked caviar, olive oil

Yamhill Chardonnay 2021

Koosah Chardonnay 2021

Second

Five Spice Glazed Duck Confit

smoked carrot, apple arancini, ginger-scallion sauce, chili crisp

Bednarik Pinot Noir 2022

Jessie James Pinot Noir 2016

Third

Ember Roasted Mishima Reserve Wagyu

fregola sarda, collard greens, parsnip, maitake, whiskey shoyu demi-glace

The Rocks Syrah 2022

To Finish

Spiced Winter Pears

goat cheese ice cream, cinnamon shortbread crumble, vanilla bean caramel

Late Harvest Riesling 2018

\$180

\$120 Food
\$60 Wine

| **January 30th, 2025**

| **6pm**

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Beverage Manager Katie Forstner - Pastry Chef Jane Bayle

*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

20% gratuity will be added to all parties. 2% gratuity applied to Culinary Team appreciation.

Guests will be seated at communal tables unless otherwise noted.