

urban

HILL

BUCKLIN

WINE DINNER

— First —

Chorizo Croquette

piquillo pepper aioli, preserved lemon gel, saffron oil

Rosé of Old Hill 2024

— Second —

Grilled Lobster Tail

apple & sunchoke, yuzu beurre blanc

Compagni-Portis 2024

— Third —

Roasted Duck

five-spice blackberry honey lacquer, celeriac & fennel gratin, bitter greens, sweet potato

Upper 5th Vineyard “Anne’s Field Blend” 2020

— Fourth —

Niman Ranch Herb-Crusted Rack of Lamb

wild mushroom farro, pomegranate glazed sweet potato, natural jus

Bedrock Cabernet Sauvignon 2021

— To Finish —

Cardamom & Citrus Crème Brûlée

House Cocktail 18

Appleton 8-year Jamaican Rum, Bas Delord Armagnac XO, Faccia Brutto Fernet Pianta,
Strega, Almond Oil, White Chocolate, Rose Petal

\$195 \$135 food
\$60 wine

Wednesday, March 4 | 6pm

Executive Chef Nick Zocco - *Chef de Cuisine* Blake Schumpert - *Beverage Manager* Katie Forstner

*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20% gratuity will be added to all parties, adjustable upon request. 2% gratuity applied to Culinary Team Appreciation, removable upon request. guests will be seated at communal tables unless otherwise noted.

