

### FIRST COURSE

Scallops wrapped in Kurobuta bacon dressed with blood orange beurre blanc, paired with orange supreme slices and pistachio oil

### SECOND COURSE

Fresh arugula salad with jicama, heirloom tomatoes with a flash-fried Chevre rolled in macadamia dust, tossed with a black garlic rice wine vinaigrette

### THIRD COURSE

Pan seared duck breast encrusted in a Dawson Taylor dutch cocoa rub topped with a blackberry balsamic reduction, accompanied with wild mushroom rice pilaf and grilled prosciutto asparagus

### FOURTH COURSE

Grilled port wine and rainier cherry poached Fuji apples and Anjou pears topped with streusel crumb, huckleberry compote and mascarpone whip

### FROM THE BAR TOP

Browne Family Vineyards  
Heritage Chardonnay  
Forest Project Red Blend

Mulled House Wine  
topped with cardamom whip  
Backcountry Blend coffee

Waterbrook Winery  
Sangiovese Rose'

Trickster Brewing  
Blonde Lager | Juicy IPA



BEAR'S DEN  
DINNER AFTER DARK

SIPPERS FOR PURCHASE  
Woodford Reserve Bourbon  
Glenfiddich Single Malt Scotch  
Hennessy Privledge Cognac