

**Vin Room Mission**

**2 Course Feature**

**Oct 6-10, 2022**

**~First Course~**

**Curried Butternut Squash Soup**

*Toasted pumpkin seeds, citrus aioli, grilled flatbread.*

**~Second Course~**

**Bone-In Bone Marrow Hunter Pie**

*Salted, roasted bone marrow, Bourguignon Stew with shaved AAA Alberta beef, White Button and Cremini Mushrooms,*

**Brussel Sprouts**

*Fried, tossed with lemon, chili flakes and salt*

**House-Made Corn Bread**

*Brown-butter corn bread with a whipped honey butter*

$90

Feeds two people

**Sommelier’s Choice Pairings**

**~First Course~**

**2oz Cantina di Negar,** Pinot Grigio

*Veneto, Italy*

**~Second Course~**

**6oz Claudia’s Reserva Red,** Tinta Roriz, Touriga Franca, Touriga Nacional

*Douro, Portugal*

$18 per person