



S T E A K | S E A F O O D | S P I R I T S

1889 Dine Local Week | January 27th - February 2nd

Chef's Tasting Menu with Try/Dry January Pairings

\$50 for three courses, \$20 for pairings

Course 1

Local Potato & Sunchoke Chowder

brown butter croutons

-or-

Hearty Greens & Heirloom Beans Salad

bacon, red onions, roasted tomato vinaigrette

paired with Cottanera Etna Rosé or

Grape Phosphate

Course 2

Pan Seared Snapper

house made pasta, paella inspired saffron sauce,

mussels, calamari

full sized entrée add 15

paired with Protero Aromatic White Blend or

Fritz Muller NA Frizzante

-or-

4oz Filet Mignon

celery root puree, wilted spinach,

gorgonzola cream sauce

full sized entrée add 25

paired with Kuentz-Bas Pinot Noir or

Athletic Brewing NA Golden Ale

all regular menu accompaniments available

Course 3

Baked Alaska

toasted meringue, coffee ice cream, chocolate cake

-or-

Amaretto Cheesecake

cherry mirror glaze, toasted almonds

paired with Borghetti Coffee Liqueur,

Cardamaro Bitter Digestivi, or Lyre's NA Amaretti

This is a sample menu. All items subject to change.