

SLIK WINE DINNER

WEDNESDAY, NOVEMBER 15, 2023



AMUSE BOUCHE

FENNEL DILL BROTH

Mawby Sparkling Rosé, Leelanau Co, Michigan Non-vintage

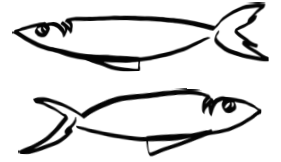
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RAW

DUNGENESS CRAB, SMOKED TROUT ROE,

TARRAGON FOAM

Mawby Sparkling Rosé, Leelanau Co, Michigan Non-vintage



VEGGIE

LEEK FRITTER, CITRUS CRÈME FRAICHE,

PADDFISH CAVIAR

Tenuta di Tavignano Verdicchio 'Misco', Marche, Italy 2021

PASTA

RICOTTA AGNOLOTTI, LOBSTER SAUCE,

SAGE, BURGUNDY TRUFFLE

Domaine Huet Vouvray Moelleux 'Le Mont', Loire Valley, France 2017

PROTEIN

IBÉRICO SECRETO, BRAISED WINTER GREENS,

SPICED CARROTS, DEMI

Raul Perez Bierzo Tinto 'La Vizcaina La Vitoriana', Bierzo, Spain 2020



SWEET

^{GF} SQUASH BRULÉE

Château Chante L'Oiseau Sauternes, Bordeaux, France 2019

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*Whether dining out or prepping food at home, consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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WALKER'S POINT

Slik

WINES

