

## FIRST COURSE \$85 PER PERSON

VEGETABLES FROM ESOTERRA FARMS

### ROASTED CARROT HUMMUS

*variety of greens, toasted sesame seed vinaigrette*

### TURNIP GREENS

*crispy bacon, brown rice, poached egg*

### SUNCHOKES

*lemon aioli, fennel pollen*

### ROASTED BEETS

*turmeric, tardivo, fresh herbs*

### BLOOMSDALE SPINACH

*chili oil, crispy shallots*

## SECOND COURSE

### CHEESE FONDUE

*buttered sourdough, smoked ham, fingerling potatoes, pretzels, assortment of vegetables*

## THIRD COURSE

### ROTATING CHEF'S SELECTION.

*Please call for details. Chef Josh will create a special protein sample plate modeled around the freshest available ingredients*

## DESSERT COURSE

### DULCEY CHOCOLATE FONDUE

*apples, bananas, strawberries, marshmallows, and other goodies*

*Local*  
**JONES**

*unfold. unwind. relax.*

**LOCALJONES.COM**

## WINE

### **OBSIDIAN RIDGE CABERNET**

*Red Hills, CA*

18

### **LA BATELLERIE CABERNET FRANC**

*Napa, CA*

17

### **HOUSE RED**

13

## SPARKLING

### **NICOLAS FEUILLATTE**

19 / 60

### **HOUSE SPARKLING**

13

### **ESK VALLEY SAUVIGNON BLANC**

*Esk Valley, New Zealand*

15

### **STAGS' LEAP CHARONNAY**

16

### **HOUSE WHITE**

13

## BEER

### **COORS LIGHT**

6

### **MODELO**

7

### **CAR CAMPER HAZY PALE ALE**

*great divide brewing co.*

7

### **NIGHT WARDEN**

*whisky stout | avery brewing co.*

9

## COCKTAILS

### **WINTERS LANDING**

*reposado tequila, winter spices,  
angostura bitters*

15

### **THE UPPER DECK**

*bombay dry gin, leopold's cranberry liqueur,  
canton ginger*

15

### **MEXICAN HOT CHOCOLATE**

*old forester bourbon, vanilla*

15

### **PEPPERMINT WARMER**

*white + dark chocolate, peppermint schnapps*

15