



leonora

Autumn Harvest Menu

Available 9/6 - 10/28



GATHER

Fall Spiced Duck Confit, Black Truffle Potato Gnocchi
Preserved Peaches (\$18)

Wine Pairing: Dreyfus Ashby Row 503 - Pinot Noir, Willamette Valley

Cocktail Pairing: Eat a Peach Margherita

HARVEST

Rosemary and Fennel Elk Sausage, Porcini Mushroom Risotto, Wild
Arugula Pesto (\$17)

Wine Pairing: Catena Zapata - Malbec, Mendoza, Argentina

Cocktail Pairing: Whiskey River

HUNT

Coffee Spiced Venison, Parsnip Puree, Roasted Carrots, Brussel
Sprouts, Port Cherry Reduction (\$33)

Wine Pairing: Oberon - Cabernet Sauvignon, Napa Valley, California

Cocktail Pairing: Harvest Old Fashion

3 Courses - \$65

Wine Pairings - Add \$45

Cocktail Pairings - Add \$45

