

PAGO

Artisan. Local. Farm Fresh.

15th ANNUAL PUMPKIN & ORANGE WINE TASTING

Thursday, October 31st – Sunday, November 3rd, 2024

Food \$40 ea + Wine Pairings \$30 ea

“For the fifteenth year in a row, we are offering orange wine pairings for all the gourd goodness Chef Jon has created. Orange wines refer to white wine grape varieties that have been fermented on their grape skins which gives the orange wine its orange color. I assure you no oranges were harmed (or added) in this winemaking style. What you get is a bit more texture/body and depth than its white wine counterpart. Personally, I love orange wines year-round, but fall reminds me of their importance. Salud!” ~ Scott Evans, Founder/Owner/Sommelier

First Course

PUMPKIN & APPLE SOUP

(VG, GF, DF, NF) + compressed pumpkin, kabosu, apple, apple cider gastrique

Gulp Hablo ‘Orange’ ‘21 + VERDEJO/SAUVIGNON BLANC + Castilla La Mancha, SP (5oz)

Second Course

PUMPKIN & RISSOTO CAKE

(VG, NF) + chili roasted Hubbard pumpkin, pumpkin reduction, golden raisin chutney

***Vila Voltaire ‘Puech Auriol Orange’ ‘21 + VILLARD BLANC + Languedoc, France (5oz)**

Third Course

‘PUMPKIN PIE’

(VG, NF) + pie crust, chocolate pearls, candied pecans, pomegranate molasses

Stolpman ‘Love You Bunches’ Orange ‘23 + PINOT GRIS/MUSCAT + Santa Barbara County, CA(3oz)

VG = Vegetarian V = Vegan GF = Gluten Free DF = Dairy Free NF = Nut Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

Parties of 6 or more: 20% gratuity will be added to the bill. Requests for split checks are accepted upon arrival.