



PAX-AM SUPPER

Served Family Style

PAX Pickled Vegetables

garlic aioli, harissa

Courrone Panna Cotta

Acre in a Box greens, kumquat marmalade
Thierry Tissot, 'Bugey' Brut, FR

Maple Roasted Acorn Squash

quinoa, pine nut, kefir cream
Vin Sentier De Provence Rosé, FR

Alaskan Halibut en Papillote

lemon, basil, kailaan, spring onion
The Eyrie Vineyards, Pinot Gris, Dundee Hills, OR

Braised and Fried Free Range Chicken

braised greens, celery root
Aberrant Cellars, 'Confero', Pinot Noir
Willamette Valley, OR

Pine Nut Caramel Tart

earl grey tea ice cream
Quinta de la Rosa, LBV Ruby Port
Touriga Nacional, Touriga Franca, Sousão, Tinta Roriz
Douro, PT '12

\$50pp

(tax & gratuity not included)

Entire table participation required

Optional Beverage Pairing

\$45pp