

## November Menu

### *Antipasti*

Draper Valley Chicken Liver Pate with Crostini and Red Onion Jam 5 -  
2005 Cuneo Syrah

Duck Rillettes with Celery Root Slaw and Toasted Baguette 9 -  
2006 Bricco Pinot Noir

Steamed Mussels with Saffron, Fennel and White Wine 14 -  
2007 Ugo Lequio Arneis

### *Zuppa and Insalate*

Caramelized Onion and Pumpkin soup with Gruyere Crouton 6 -

Frisee with Fennel, Green Apple and Pecorino Romano 8 -  
NV Loredan Gasparini Prosecco

Endive, Persimmon, and Pear with Walnut Oil Vinaigrette 9 -  
2007 Ugo Lequio Arneis

### *Primi*

Spaghetti with Pancetta Wrapped Roasted Prawns, Garlic, Chili and  
Extra Virgin Olive Oil 15 -  
2005 Bricco Red Wine

Semolina Gnocchi with Browned Butter, Parmigiano and Fried Sage 9 -  
2005 Bricco Sangiovese

### *Secondi*

Pan Roasted Quail with Fingerling Potatoes and House Cured Bacon 18 -  
2006 Bricco Pinot Noir

Herb Braised Carlton Farms Pork Shank with Creamy Polenta 20 -  
2006 Bricco Two Rivers Bordeaux style

Pan Seared Filet of Beef, with Pan Juices, Mashed Yukon Gold Potatoes  
and Crumbled Gorgonzola Cheese 24 -  
2006 Canas Feast Bordeaux Style

### *Formaggi*

Gorgonzola Dolce, Grana Padano and Fontina Accompanied by  
Sea Salt Roasted Almonds and Balsamic Roasted Pears 13 -  
2005 Bricco Red Wine. 2005 Sangiovese

### *Dolce*

Chocolate Budino with Caramel and Espresso Cream 6 -  
2004 Cuneo Syrah

**Menu subject to change due to availability and inspiration from the garden**

*20% Gratuity added to Parties of Six and Greater / Regrettably No Separate Checks*

**Cana's Feast Winery . 750 West Lincoln . Carlton, Or . 503-852-0002 . [www.canasfeastwinery.com](http://www.canasfeastwinery.com)**