



wine maker's dinner

DONKEY & GOAT WINERY

FEBRUARY 21st, 2012 at 6:00 pm

\$80 all inclusive

{ CHARDONNAY 2012 }

CELERIAC & smoked herring,
green apple & wild nettles

{ SLUICE BOX 2012 }

GOAT POACHED IN WHEY
bergamot oranges & winter wheat

{ PERLI VINEYARDS, SYRAH 2009 }

RISOTTO OF BRAISED OCTOPUS
bone marrow with provolone

{ VIELLO VIGNES, SYRAH 2006 }

VENISON ROASTED IN VINE CLIPPINGS
sweet onion & salsify, huckleberry must

{ SPARKLING CHARDONNAY }

FRESH CHEESE long pepper,
sourdough & ripe pear

Call AQ at 415-341-9000 for resevatations!



AQ RESTAURANT & BAR 1085 MISSION St. SF, CA