

SPECIALS

February Wine Dinner

Taverne on Woodlake | 2026

FIRST COURSE

Wild Mushroom Bisque

chanterelle, crispy sunchoke, smoked olive oil

SECOND COURSE

Winter Squash Salad

delicata squash, stracciatella, walnut, pomegranate, petite greens

THIRD COURSE

Doppi Ravioli

chevre honey nut, pepitas, brown butter

FOURTH COURSE

Cocoa Crusted Venison

potato & parsnip, beets, blackberry jus

FIFTH COURSE

Gianduja

chocolate cream, candied hazelnut, maple foam

Chef: Nohl Depies