



## ATELIER BRICOLEUR

2018 KICK RANCH SAUVIGNON BLANC  
*local halibut crudo | estate fava bean | meyer lemon*  
*estate olive oil | pistachio furikake*

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2018 ESTATE UNOAKED CHARDONNAY  
*butter lettuce | estate radish | fines herbes*  
*secret salad dressing*

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2018 KICK RANCH VIOGNIER  
*black truffle goat cheese scarpinocc | fennel pollen*  
*preserved kumquat | chervil | estate honey*

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2017 ESTATE CHARDONNAY  
*dayboat scallop | cauliflower | almond | vanilla*  
*chive | nasturtium*

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2017 ESTATE PINOT NOIR  
*liberty duck breast | corn | fava bean | bing cherry*

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2017 ALEXANDER VALLEY ZINFANDEL  
*local beef striploin | grilled artichoke*  
*marinated cucumber greek yogurt | indian spices*

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NORTH COAST BRUT  
*dulce de leche pot de crème*  
*blood orange caramel | sea salt*

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SHANE McANELLY, *Executive Chef*  
EVAN CASTRO, *Sous Chef*  
CARY GOTT, *Winemaker*  
TOM PIERSON, *Assistant Winemaker*

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