



WINE DINNER • NOVEMBER 10, 2021

TARTE FLAMBÉE
alsatian bacon and onion pizza

CAVIAR BEGGARS PURSE
american sturgeon, crème fraîche, crepe

SPICY LOBSTER TOAST
avocado, lemon, cilantro

TRUFFLED GRILLED CHEESE
preserved winter truffle, gruyere, brie

Estate Rosé of Pinot Noir 2020

FIRST COURSE

Chefs Harold Moore & Reed Palmer

MARINATED HAMACHI

local turnip, fermented scallion, apple butter

Kick Ranch Sauvignon Blanc 2019

SECOND COURSE

Chef Fernando Marulanda

ROASTED TURBOT

salsify, brussels sprouts, mussel jus

Estate Chardonnay 2019

THIRD COURSE

Chef Nate Appleman

SUNCHOKE AGNOLOTTI

pear, truffle, brown butter, lions mane mushroom

Estate Pinot Noir 2018

FOURTH COURSE

Chefs Charlie and Reed Palmer

VENISON WELLINGTON

roasted fall mushroom, sauce poivrade

Kick Ranch Cabernet Sauvignon 2018

DESSERT

Chefs Harold Moore and Reed Palmer

MILK PUNCH BABA

sourdough, roasted grape, vanilla crème anglaise