



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 2020

SECOND COURSE
Chef Fernando Marulanda

ROASTED TURBOT
salsify, brussels sprouts, mussel jus

Estate Chardonnay 2020

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