

BRICOLEUR VINEYARDS

R O O T E D

2021 FLYING BY THE SEAT OF OUR PANTS ROSÉ OF GRENACHE

Sustainable Snapper Ceviche

toybox tomatoes | persian cucumber | radish | Ogo seaweed | baby cilantro

2021 ESTATE ROSÉ OF PINOT NOIR

Akaushi Beef Tartare

nori | estate shiso leaf tempura | yuzu béarnaise

2020 KICK RANCH SAUVIGNON BLANC

Organic Fennel Nage with Mussels and Clams

grilled baguette crouton | lemon-saffron rouille

2020 FLYING BY THE SEAT OF OUR PANTS SAUVIGNON BLANC

Sea Salt Roasted Estate Beet

Bellwether Farm ricotta with estate herbs | green apples | aged balsamic

2020 ESTATE CHARDONNAY

Petaluma Free Range Chicken Drumstick à la Basquaise

sweet pepper piperade | estate extra virgin olive oil

2019 ESTATE PINOT NOIR

Anson Mills Organic Spelt Risotto

local mushrooms | smoked bacon lardon | Point Reyes toma
cured estate chicken egg yolk

BRICOLEUR VINEYARDS CULINARY TEAM

EXECUTIVE CHEF: Thomas Bellec

CHEF DE CUISINE: Todd Knoll

CULINARY ADVISOR: Charlie Palmer

GARDEN MANAGER: Mikey De Paolo

BRICOLEUR VINEYARDS WINEMAKING

WINEMAKER: Cary Gott

ASSISTANT WINEMAKER: Tom Pierson