

BRICOLEUR VINEYARDS

R O O T E D

W E L C O M E

ISLA ROSE BRUT ROSÉ

Organic Mushroom & Local Goat Cheese Crispy Arancini
basil & pine nut aioli | estate olive oil | confit mushrooms

2021 KICK RANCH SAUVIGNON BLANC

Octopus Escabeche & Estate Chardonnay Verjus
sweet yam & tapioca pearls | espelette pepper

2021 UNOAKED CHARDONNAY

Creamy Celery Root Mousse & Sustainable California Caviar
seaweed tuile | “Sonoma sand”

2021 ESTATE CHARDONNAY

California Coast Cod Brandade & Chives in Estate Olive Oil
winter truffle | veal jus | meyer lemon gremolata

2018 ESTATE PINOT NOIR

Toasted Organic Anson Mills Green Faro & Roasted Miso Squash
Point Reyes Toma cheese | crispy chicken skin | baby herb

2021 KICK RANCH GRENACHE

Grilled Encina Farms Iberico Pork Boulette
buttered parsnips | estate persimmon BBQ sauce

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