

# BRICOLEUR VINEYARDS

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R O O T E D

W E L C O M E

ISLA ROSÉ BRUT ROSÉ

Monterey Bay Abalone Fritter

lemon aioli | ogo seaweed & cilantro blossom

2022 KICK RANCH SAUVIGNON BLANC

Mount Lassen Steelhead Trout Pastrami

fennel & saffron nage | trout roe | Asian pear

2022 UNOAKED CHARDONNAY

Estate Miso Roasted Squash

pumpkin seed | garden chimichurri

2022 ESTATE CHARDONNAY

Hand Made Chestnut Gnocchi

sautéed Swiss chard | sage brown butter | aged parmesan

2021 ESTATE PINOT NOIR

House Made Venison Sausage with Cranberry

celery root mousseline | truffled brussel sprout leaves

Sonoma Coast huckleberry jus

2021 ROCKPILE ZINFANDEL

Savory Brioche Pain Perdu

smoked Fiscalini cheese | estate fig chutney | wild red sorrel



**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 TEAM**

**WINEMAKER:** Cary Gott and Bob Cabral

**ASSOCIATE WINEMAKER:** Tom Pierson