

# ***Farm-to-Table Experience | Chef's Small Plates & Pairings***

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## **2022 Jackson Estate Camelot Highlands Chardonnay**

*Santa Maria Valley, Santa Barbara*

Mussels Escabeche,  
Cous Cous, Saffron, Green Garlic Aioli

## **2022 DAKÉL Pinot Noir**

*Itata Valley, Chile*

Chicken, Pork, Mushroom Dumpling,  
Crispy Onion, Pea Shoots

## **2022 Jackson Estate Jackson Hills Merlot**

*Bennett Valley, Sonoma County*

Liberty Farms Duck Liver Mousse,  
Dry Cherry Jam, Duck Cracklin

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## **2021 Jackson Estate Trace Ridge Cabernet Sauvignon**

*Knights Valley, Sonoma County*

Spring Hill Farms Two Year Aged Cheddar Mousse  
Santa Rosa Plum Chutney, Seeded Cracker

~Chocolate Hazelnut Shortbread~

