



***Farm-to-Table Experience
Chef's Five-Course Menu & Pairing***

2022 Jackson Estate Cloud Landing Chardonnay

Petaluma Gap, Sonoma County

Farmer T Greens,
Blood Orange Vinaigrette, Cauliflower, Marcona Almond, Tofu Crema

2022 Jackson Estate Outland Ridge Pinot Noir

Anderson Valley, Mendocino County

Poached Farm Egg,
Red Wine Sauce, Garden Vegetables, Brioche, Bacon Lardon

2022 Jackson Estate Jackson Hills Merlot

Bennett Valley, Sonoma County

White Bean Cassoulet,
Liberty Farms Duck Sausage, Prosciutto, Garden Greens, Salsa Verde

2021 Jackson Estate Trace Ridge Cabernet Sauvignon

Knights Valley, Sonoma County

Spring Hills Farms Two Year Aged Cheddar Mousse,
Plum Cherry Purée, Hazelnut Almond Crumble, Beet Powder

2022 Late Harvest Orange Muscat

Arroyo Seco, Monterey County

Quince Frangipane Torte,
Salted Caramel, Nochino Mascarpone

~Canelés de Bordeaux~