

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

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

***Santa Maria Valley, Santa Barbara County***

Oven Roasted Cone Cabbage,  
Honey Patch Squash, Marin French Brie, Pumpkin Seed Breadcrumbs

## **2022 Jackson Estate Cloud Landing Pinot Noir**

***Petaluma Gap, Sonoma County***

Beet & Chevre Agnolotti,  
Red Wine Crema, Toasted Walnuts, Sage

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

***Bennett Valley, Sonoma County***

Bacon-Wrapped Pork Tenderloin,  
Sweet Potato Hash, Green Garlic Chimichurri

## **2022 Jackson Estate Poet's Peak Cabernet Sauvignon**

***Pine Mountain-Cloverdale Peak, Sonoma County***

Petaluma Creamery Spring Hill 4-Year Aged Asiago,  
Huckleberry Jam

## **2022 Late Harvest Chardonnay**

***Arroyo Seco, Monterey County***

Matcha Éclair,  
Makrut Lime and Lemon Verbena Mousse, Berry Coulis, Pistachio

~Canelés de Bordeaux~

