



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

2022 Jackson Estate Cloud Landing Chardonnay
Petaluma Wind Gap, Sonoma County

Kohlrabi Salad,
Cara Cara Orange, Yuzu Crema, Seedy 'Frico', Nettle Oil

2021 Santa Barbara Syrah
Alisos Hills, Santa Barbara County

Ricotta Cavatelli,
Estate Tomato Sauce, Liberty Farms Duck Confit, Duck Skin Crackling

2022 Stature Pinot Noir
Anderson Valley, Mendocino County

Red Wine Braised Shortrib,
Garden Vegetable Borscht, Horseradish Cream, Crispy Green Garlic

2021 Jackson Estate Winemaster's Blend
Alexander Valley, Sonoma County

Pt. Reyes Gouda Mousse,
Plum Hazelnut Conserva, Cocoa Nib Crumble

2021 Poet's Peak Cabernet Sauvignon
Pine Mountain, Sonoma County

Chocolate Cream Eclair,
Peanut Sablé, Miso Caramel Sauce

~Canelés de Bordeaux~