



FARM-TO-TABLE DINNER

August 10, 2019

5:30 PM – 8:30 PM

RECEPTION HORS D'OEUVRES

Hog Island Oysters

Seasonal Appetizers

2018 JACKSON ESTATE PANORAMA ROSÉ OF PINOT NOIR, Monterey County

2017 GRAND RESERVE SAUVIGNON BLANC, Mendocino County

FAMILY STYLE DINNER

Summer Melons, Peaches and Nectarines with Fresh Shiso and Sumac Salt

Liberty Duck Breast, Mustard Greens, Green Tomato, Peach Chow Chow

Celtuce, Fennel, Kohlrabi, Lemon Verbena

Summer Squash, Toybox Peppers, Arugula

Heirloom Tomatoes and Peaches, Basil Salt, Ice Lettuce

Farmer T's Lettuce Mix, Peaches, Fresh and Pickled Toybox Peppers, Katie's Peach Vinaigrette

2017 JACKSON ESTATE SANTA MARIA VALLEY CHARDONNAY, Santa Maria County

2017 JACKSON ESTATE CLOUD LANDING PINOT NOIR, Sonoma County

2017 JACKSON ESTATE ALISOS HILLS SYRAH, Santa Barbara County

2014 ALEXANDER VALLEY CABERNET SAUVIGNON, Sonoma County

DESSERT

Peaches n' Cream

2015 GRAND RESERVE LATE HARVEST CHARDONNAY, SONOMA COUNTY