



FARM-TO-TABLE DINNER

July 13, 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

Crudit  with Dill Pickle Dip

Slow Roasted Salmon, Nasturtium Pesto

Summer Squash, Feta, Preserved Lemon

Cucumber, Celtuce, Avocado, Coriander, Crispy Salmon Skin

Corn, Fregula and Sun Gold Tomato Salad with Purslane

Farmer T's Lettuce Mix, Stone Fruit, Fennel, Verjus Vinaigrette

2017 JACKSON ESTATE CAMELOT HIGHLANDS CHARDONNAY, Santa Barbara County

2018 JACKSON ESTATE FULTON RANCH CHARDONNAY, Sonoma County

2017 JACKSON ESTATE OUTLAND RIDGE PINOT NOIR, Mendocino County

2016 GRAND RESERVE GRENACHE / SYRAH / MOURVÈDRE, Santa Barbara County

DESSERT

Corn n' Blueberries

2015 GRAND RESERVE LATE HARVEST CHARDONNAY, SONOMA COUNTY