



FARM-TO-TABLE DINNER MENU

May 12, 2018
5:30 PM – 8:30 PM

RECEPTION HORS D'OEUVRES

Farmer T's Baby Vegetables with Green Goddess
Fava Bean Bruschetta, Preserved Lemon, Nicasio Valley Tomino
Hog Island Oysters with Rhubarb & Pink Peppercorn Mignonette
2016 GRAND RESERVE WHITE MERITAGE, Mendocino County

FIRST COURSE

Halibut, Peas, Pea Tendrils, Grapefruit, Sumac
2017 GRAND RESERVE ROSÉ, Sonoma County

FAMILY STYLE DINNER

Roast Leg of Lamb, Green Garlic Salsa Verde, Chard, Morels
Purple Potato & Pea Salad
Roasted Asparagus, Castelvetrano Olive & Nasturtium Leaf Tapenade, Nicasio Valley Nicasio Reserve
Carrots & Fennel, Spring Herbs, Crème Fraîche
Farmer T's Lettuce Mix, Apricot, Fennel, Radish, Nicasio Valley Foggy Morning, Verjus Vinaigrette
2016 JACKSON ESTATE FULTON RANCH CHARDONNAY, Sonoma County
2016 JACKSON ESTATE ALISOS HILLS VIOGNIER, Santa Barbara County
2016 JACKSON ESTATE ALISOS HILLS SYRAH, Santa Barbara County
2015 JACKSON ESTATE TAYLOR PEAK MERLOT, Sonoma County

DESSERT & MIGNARDISES