



FARM-TO-TABLE DINNER

October 5, 2019

4:30 PM – 7:30 PM

RECEPTION HORS D'OEUVRES

Hog Island Oysters

Seasonal Appetizers

2018 JACKSON ESTATE PANORAMA ROSÉ OF PINOT NOIR, Monterey County

2018 JACKSON ESTATE KELSEY HILL SAUVIGNON BLANC, Lake County

FAMILY STYLE DINNER

Crudit  with Beet Hummus

Ward Ranch Beef

Roasted Fall Vegetables, Miso, Walnuts, Apple Walnut Smoked Cheese

Squash, Pepitas, Rosemary

Carrots and Fennel, Carrot Top Pesto, Promontory Cheese

Farmer T's Lettuce Mix, Grilled Squash, Pomegranate Seeds, Savory Granola, Vinaigrette

2017 JACKSON ESTATE CAMELOT HIGHLAND CHARDONNAY, Santa Barbara County

2017 JACKSON ESTATE OUTLAND RIDGE PINOT NOIR, Mendocino County

2017 JACKSON ESTATE ALISOS HILLS SYRAH, Santa Barbara County

2016 JACKSON ESTATE HAWKEYE CABERNET SAUVIGNON, Sonoma County

DESSERT

Caramelized Apples, Rosemary Soft Cake, Vanilla Ice Cream, Spiced Nuts

2015 GRAND RESERVE LATE HARVEST CHARDONNAY, SONOMA COUNTY