



FARM-TO-TABLE DINNER

September 14, 2019

5:30 PM – 8:30 PM

RECEPTION HORS D'OEUVRES

Hog Island Oysters

Mycopia Mushroom Table

FAMILY STYLE DINNER

Crudit  with Charred Eggplant Puree

Mushrooms

Carrots, Beets, Dukkah Spice

Miso Glazed Eggplant Steaks

Mushroom, Wagon Wheel, Potato Gratin

Tomato, Celtuce, Avocado, Green Goddess Dressing

Farmer T's Lettuce Mix, Pickled Beets, Spiced Pecans, Grazin' Girl Gorgonzola, Sherry 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

BLT – Basil Financier, Lemon Cream, Tomato Jam

2015 GRAND RESERVE LATE HARVEST CHARDONNAY, SONOMA COUNTY