



FARM-TO-TABLE DINNER

September 8, 2018

5:30 PM – 8:30 PM

RECEPTION HORS D'OEUVRES

FIRST COURSE

Beef Tartare, Garden Arugula, Farm Egg, Anchovy Vinaigrette, Bleating Heart Shepherdista

2016 JACKSON ESTATE SANTA MARIA VALLEY CHARDONNAY, Santa Barbara County

FAMILY STYLE DINNER

“Roast” Beef, Shishito Peppers, Bleating Heart Moolicious Blue

Carrots, Beets and Turnips, Dukkah Spice

Tomato and Eggplant Gratin, Bleating Heart Goldette Tommette

Slow Cooked Romano Beans, Roasted Tomato Sauce, Pancetta

Farmer T’s Lettuce Mix, Radish, Herbs, Pickled Beets, Vinaigrette

2016 JACKSON ESTATE CAMELOT HIGHLANDS CHARDONNAY, Santa Barbara County

2016 GRAND RESERVE GRENACHE-SYRAH-MOURVEDRE, Santa Barbara County

2014 JACKSON ESTATE TRACE RIDGE CABERNET SAUVIGNON, Sonoma County

DESSERT

Spiced Gravenstein Apple Cobbler with Rosemary Ice Cream