

MENU

2019 GRENACHE

pairing: goat cheese with edible flowers

2017 LA VEUVE DU PAPE XLB

pairing: wagyu negimaki
asparagus, red bell pepper, green onion,
sushi rice & tataki sauce

2017 L'ENFANT DU PAPE

pairing: taro root tostada with chicken
house made taro root chip,
arbequina chicken, gazpacho sauce,
avocado cream, black lime dust, cilantro

2016 SYRAH

pairing: mushroom & fondue on crostini
black pearl oyster mushroom,
cabra romero fondue, cloud forest cardamom,
arugula chiffonade, fermented white pepper

2017 MALBEC

pairing: green pozole with pork
hominy, cilantro, shallot,
panela cheese, salvadorean crema,
rainbow radish, crushed pepitas

2017 LA VEUVE DU PAPE XLB

lunch: seared norwegian salmon with
spinach pesto bucatini
allepia pancetta, roasted asparagus, blistered cherry
tomatoes, spaghetti squash, honey goat gouda,
amaranth microgreens

LUNCH EXPERIENCE - MEMBERS ONLY
ELLIPTICAL SOCIETY LOUNGE

local & unique purveyors

GOOD WITCH FARM

BACK PORCH BAKERY

RIO SALINAS RANCH

MIGHTY CAP MUSHROOMS

VIVANT FINE CHEESE

ALLE PIA

ETTO PASTIFICIO

BARREL & SPICE