



MENU

caramelized fennel crostini //
crème fraîche, dandelion greens,
meyer lemon zest
paired with 2017 CHRYSOS XLB

carnitas taco //
crispy corn tortilla, cilantro & lime crema,
rainbow radish
paired with 2018 GRENACHE

mushroom casino //
cremini mushroom, white wine manchego
brie cream sauce, shallot,
toasted bread crumbs, orange zest
paired with 2018 PETITE SIRAH

lunch entrée: beef bourguignon,
turnip purée, flagship cheddar ratatouille
pairing: cedar smoked carpaccio //
cedar smoked beef tenderloin, arugula,
arbequina olive oil, blackberry
paired with NV PENTIMENTO '21 BOTTLING

blood orange & lavender entremet
paired with 2018 ZINFANDEL

LOCAL PURVEYORS

GOOD WITCH FARM

CALABRESE OLIVE OIL

VIVANT FINE CHEESE

J&R MEATS

ETTO PASTA

RIO SALINAS RANCH