

MENU

raspberry & orange crêpe suzette
with salted whip
orange-thyme crêpe, grand marnier suzette
sauce, raspberry coulis
paired with **2017 GRENACHE**

warm fall gazpacho
arbequina olive oil, crema & fennel pollen
paired with **2016 L'ENFANT DU PAPE**

lunch entrée: **stuffed pork tenderloin**
pink lady apple, pancetta, onion, roasted garlic &
herb stuffing, purple cauliflower purée, red beet-
goat cheese purée, arugula & kale salad, chive oil
pairing: **brillat savarin & speck on baguette**
with chervil
with **2016 SYRAH**

blueberry duck sausage
blueberry-white wine reduction, fresh
blueberry & parsley
paired with **2016 SYRAH XLB**

beef kalbi
beef short ribs, sesame seeds, green onion,
fermented white pepper
paired with **2016 MALBEC**

LOCAL PURVEYORS

GOOD WITCH FARM

J&R MEATS

BACK PORCH BAKERY

VIVANT FINE CHEESE

RIO SALINAS RANCH

