



Winemaker Dining Series

Your Wine - Your Stories - Our Place

poussin spatchcock | hazelnut velouté | wild mushroom | winter truffles

CHARDONNAY

venison tartare | espresso aioli | parmesan

BORDEAUX BLEND

crackled pork | "poor man's caviar" | smoked fish | honey vinaigrette

MERLOT

roast duck crown | seven day dry aged | duck fat pumpkin | pumpkin seed granola

PINOT NOIR

hay-smoked beef tenderloin | glazed short rib | bone marrow tortellini

SYRAH

locals cheese board

DREGS