



JULY 13TH, 2023

6:30PM

\$125/PERSON

Hors d'Oeuvres

NV BELLE JARDIN BLANC DE BLANC BRUT, ALSACE, FRANCE

First

PAN FRIED LAKE PERCH,

CRISP POTATO PANCAKE, GREEN BEANS & BACON, HONEY CRISP APPLESAUCE

2022 MIDNIGHT CELLARS "AURORA RESERVE" WHITE BLEND, PASO ROBLES, CA

Second

SERRANO HAM WRAPPED SWEETBREADS,

SAUTÉED CHANTERELLES, BALSAMIC CREAM, MICRO ARUGULA

2019 BRUTOCACO CELLARS SLOW LOPE'N VINEYARD PINOT NOIR, ANDERSON VALLEY, CA

Third

SMOKED DUCK SPRING ROLLS,

NAPA CABBAGE, HONEY SERRANO PLUM BBQ

2018 MIDNIGHT CELLARS "NOCTURNE" SYRAH, PASO ROBLES, CA

Fourth

BAR HARBOR MUSSELS,

FENNEL, TOMATO, SAFFRON & CHORIZO CREAM, CRAYFISH BUTTER CROSTINI

2021 CAROL SHELTON "WILD THING RENDEZVOUS" ROSE, MENDOCINO COUNTY, CA

Fifth

HERB MARINATED VENISON LOIN,

SWEET POTATO GREEN CHILI TAMALES, ANCHO PRICKLY PEAR SAUCE

2019 MIDNIGHT CELLARS ESTATE ZINFANDEL, WILLOW CREEK DISTRICT, PASO ROBLES, CA

Sixth

PEPPERMINT CHIFFON OREO PIE,

FRESH WHIPPED CREAM, SHAVED CHOCOLATE

reservations required - rsvp here