

# SAMPLE VINTNER'S TABLE MENUS

## 4 - COURSE

### FIRST

ARTISAN CHEESE COURSE

PAIRED WITH SPARKLING ROSÉ 2017

### SECOND

HEIRLOOM TOMATO SALAD, *Marinated Cucumber, Burratini, Nasturtium Vinaigrette*

PAIRED WITH CHARDONNARY RESERVE 2017

### THRID

CABERNET FRANC GLAZED SHORT RIB *Anson Mills Soft Polenta, Shaved Brussels Sprout, Braised Tomato*

PAIRED WITH PETIT VERDOT 2016

### FOURTH

TOFFEE CARROT CAKE, *Basil Gelato, Crème Fraîche, Candied Almond*

PAIRED WITH MERLOT RESERVE 2016

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## 5 - COURSE

### FIRST

ARTISAN CHEESE COURSE

PAIRED WITH SPARKLING ROSÉ 2017

### SECOND

MARA DES BOISE STRAWBERRY, *Burrattini, Dark Cherry Reduction, Green Pea Shoot*

PAIRED WITH SAUVIGNON BLANC 2017

### THRID

MAIN LOBSTER TAGLIATELLE, *Garden Basil, Fava Bean, Beurre Monté*

PAIRED WITH CHARDONNAY RESERVE 2017

### FOURTH

PERSILLADE CRUSTED LAMB, *Farrotto, Japanese White Turnip, Celery Verde*

PAIRED WITH PETIT VERDOT 2016

### FIFTH

TOFFEE CARROT CAKE, *Crème Fraîche, Banana Gelato, Vanilla Crumble*

PAIRED WITH MERLOT RESERVE 2016

## PRICING

\$105 pp. 4-Courses + Wine Pairings

\$135 pp. 5-Courses + Wine Pairings