

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 CHARDONNAY RESERVE 2017

THIRD

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

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

THIRD

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

\$125 pp. 4-Courses + Wine Pairings

\$150 pp. 5-Courses + Wine Pairings