

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

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

\$150 pp. 4-Courses + Wine Pairings

\$175 pp. 5-Courses + Wine Pairings