



# Sunday Supper

JULY 30, 2017

PIERCE FAMILY FARMS HEIRLOOM TOMATOES,  
SERPENT CUCUMBERS, BASIL AND FRENCH FETA

*Chateau de Campuget Rosé, Costieres de Nîmes, Rhône 2016*

---

YUKON GOLD POTATO CHOWDER,  
AGED CHEDDAR, CRÈME FRAÎCHE AND BACON

*Maison L'Envoyé, Bourgogne Blanc, Burgundy 2013*

---

HAWKS BUTTERMILK FRIED CHICKEN,  
BACON BAKED RISO BIANCO BEANS, CORN ON THE COB AND BISCUITS,  
HONEY MUSTARD

*Seghesio Zinfandel, Sonoma County 2015*

---

LYCHEE PANNA COTTA,  
PINK PEPPERCORN SHORTBREAD BERRY CONSOMMÉ

*Cascinetta Vietti Moscato D'Asti 2014*

*\$45 Per Guest*

*\$25 Optional Wine Pairing*