



Sunday Supper

MAY 28, 2017

LOLA ROSA LETTUCES,
FRENCH FETA AND SAENG'S STRAWBERRIES,
SABA

Château de Campuget, Rosé, Costières de Nîmes, Rhone, 2016

PURÉE OF WHITE BEAN SOUP,
SPICED OIL AND BLACK PEPPER

Epiphany, Grenache Blanc, Santa Barbara County, 2014

BUTTERMILK FRIED CHICKEN,
BUTTERED CORN AND COLESLAW, POMMES PURÉES,
COUNTRY GRAVY

Alysian Pinot Noir, Russian River Valley, 2011

ROYAL HAZEL CHERRY CLAFOUTIS
ROASTED ALMONDS AND PINK PEPPERCORN CHANTILLY

Cascinetta Vietti Moscato D'Asti, 2014

\$45 Per Guest

\$25 Optional Wine Pairing