



Pruett Vineyard Dinner

MARCH 21, 2019

WILD MUSHROOM SALAD,
ROBIOLA TRE LATTE, MINER'S LETTUCE AND CRISPY SUNCHOKE

Cabernet Franc 2015

LIBERTY FARMS DUCK BREAST,
LAVENDER HONEY, BRUSSELS SPROUTS AND SHALLOT JUS

Estate Cabernet Sauvignon, Judy Marie 2016

SMOKED SHORT RIB,
SWISS CHARD, CIPOLLINI ONIONS AND HUCKLEBERRIES

G.S.M., Ingenious 2016

ALMOND WOOD GRILLED RIB STEAK,
POTATO PAVE, BONE MARROW AND RED WINE JUS

Estate Syrah Championship Cuvee 2016

VALRHONA CHOCOLATE TART,
ESPRESSO GELATO AND COCOA NIB TUILE

*\$160 Per Guest
Tax & Gratuity Included*