



**Tasting dinner prepared for the entire table**

WITH WINE PAIRING ... 175 WITHOUT ALCOHOL ... 120 *per person* | *served from 5:00 until 7:30*

**'SMOKING GUN' WILD SALMON**

*brandy & coriander cured, chive crème fraîche, cucumber, potato rosti*

*2020 Lichen 'Blanc de Gris' Sparkling, Anderson Valley*

**HEIRLOOM TOMATO CAPRESE**

*house-made mozzarella, arugula pistachio pesto, Stella Cadente extra virgin olive oil, balsamic*

*2025 Baxter 'J'ai de la Pêche' Sauvignon Blanc*

**PAN SEARED LIBERTY FARM DUCK BREAST**

*grilled peach, arugula, prosciutto & Pennyroyal Farm Velvet Sister salad, sweet potato chips, blackberry pinot noir gastrique*

*2025 Drew Family 'Clow Ridge' Pinot Noir, Anderson Valley*

**GRILLED PAINTED HILLS FILET MIGNON**

*Lyonnaise potatoes, cabernet glazed shallots, horseradish crème fraîche, green beans, cherry tomatoes, roasted almonds*

*2024 Alondra Cabernet Sauvignon, Mendocino*

**CHOCOLATE BUDINO**

*Tabitian vanilla bean ice cream, cabernet cherries*

*2012 Brutacao Zinfandel 'Port', Mendocino*

**VEGETARIAN**

WITH WINE PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*

**GRILLED PEACH SALAD**

*Cypress Grove Humboldt Fog & arugula*

*2020 Lichen 'Blanc de Gris' Sparkling, Anderson Valley*

**HEIRLOOM TOMATO CAPRESE**

*house-made mozzarella, arugula pistachio pesto, Stella Cadente extra virgin olive oil, balsamic*

*2025 Baxter 'J'ai de la Pêche' Sauvignon Blanc*

**CORN CHOWDER**

*Yukon Gold potatoes, sherry, cream, herbed croutons*

*2020 Rhy's Vineyards Chardonnay, Anderson Valley*

**ROASTED MAITAKE**

*zucchini noodles, puttanesca, mascarpone polenta*

*2021 The Grenachista 'Alder Springs' Grenache Noir, Mendocino*

**CHOCOLATE BUDINO**

*Tabitian vanilla bean ice cream, cabernet cherries*

*2012 Brutacao Zinfandel 'Port', Mendocino*

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EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF AARON WELGE

it is our mission to serve you the highest quality regional food in season. Our fruits, vegetables and grains are organic; the meats are sustainably raised. In selecting ingredients for our menus, we look to partner with those committed to environmental and social responsibility.

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions*