

Menu

1st Course

Grilled fantail shrimp cocktail on apple kohlrabi & frisée slaw with goat cheese, lemon & horseradish spread.

*J. Lohr Estates Flume Crossing Sauvignon Blanc,
Arroyo Secco Monterey, CA*

2nd Course

Pan seared arctic char, butternut squash-filled agnolotti, roasted fennel, sage, toasted pumpkin seed romesco.

*J. Lohr Vineyard Series October Night Chardonnay,
Arroyo Secco, CA*

3rd Course

Braised Osso Bucco, roasted root vegetables, turnip purée, potato curls.

J. Lohr Estates Los Osos Merlot, Paso Robles, CA

Dessert

Black Pepper & blackberry ricotta cheesecake, brown sugar & black pepper crust, blackberry compote, orange lace tuile, walnut crumble.

J. Lohr Estates South Ridge Syrah, Paso Robles, CA