

Spring Food and Wine Lovers Weekend

May 6th, 2017

1st Course

Asparagus, Goat Cheese, Brioche, Verjus
Vianigrette
+ *Pomelo Sauvignon Blanc*

2nd Course

Beet Cured Salmon, Mustard Salt, Creme
Fraiche, Grapefruit
+ *Joel Gott Unoaked Chardonnay*

3rd Course

Juniper Honey Quail, Roasted baby
Vegetables, Savory Bread Pudding, Honey
Lavender Jus
+ *Bieler La Jassine Red (Rhône Grenache & Syrah
blend)*

4th Course

Seared Beef Quinoa Sushi, Charred
Scallion Emulsion
+ *Joel Gott Zinfandel*

Dessert

Posset, Macerated Strawberries, Espresso
Caramel Crisp
+ *Terra d'Oro Moscato*