



TASTE #1

Octopus and Artichokes

Chilled tender octopus / shaved fresh artichokes / lemon / olive oil / fresh herbs

- 2018 Grignolino Rose -

Notes of ripe strawberry, peach, orange zest and grapefruit jump out of the glass bursting with surprising flavors and a vivacious mouthfeel.

TASTE #2

Chicken Pesto Arancini

Roasted chicken / almond pesto / pesto béchamel

- 2016 Chardonnay -

A unique blend of Chardonnay fruit - rich, ripe fruit character from the warmer Rutherford vineyard combined with the crisp, light acid in the grapes from the cooler Oak Knoll vineyard with vanilla and baking spice.

TASTE #3

Duck Confit Flatbread

Duck confit / Mascarpone cheese / Pecorino Romano / caramelized onions / water cress / balsamic glaze

- 2015 Grignolino -

Notes of strawberry, orange zest, and white flowers. This wine is completely dry with a bright mouthfeel, lively acid and spice.

TASTE #4

Shepherd's Pie

Lamb shoulder / hardy vegetables / Gouda mashed potatoes

- 2014 Cabernet Sauvignon -

Savory herbal notes and a gentle vanilla lift from oak aging.

TASTE #5

Pork Neck Fricassee

Tender bone in pork neck / Andouille sausage / root vegetables / cous cous

- 2014 Ink Grade Vineyard Zinfandel -

Crafted with finesse, lending balance to the refreshing acidity and silky structure

TASTE #6

Orange Blossom Cardamom Granita

Granny Smith apples / lime juice / olive oil / flake salt