

Sea Smoke



First course

2014 SEA SPRAY BLANC DE NOIRS
HOUSE MADE RICOTTA
crostini, meyer lemon pearl

Second course

2017 CHARDONNAY
VEGETARIAN TRIO
zucchini- agrumato lemon oil, **lemon grass**, tuile
tofu- brulee'd miso, **shiso**
croft vegetable ceviche- fresno chile, cancha

Third course

2017 SOUTHING PINOT NOIR
ROASTED WINTER SQUASH
cannalini bean puree, **carrot**,
apple & star anise gastrique

Fourth course

2013 SOUTHING PINOT NOIR
SMOKED OYSTER MUSHROOM
kale, fingerling potato,
candy cap butter

Dessert

APPLE TART
bellwether farms fromage blanc,
woodfired gravenstein apple compote

EXECUTIVE CHEF

Kua Speer

Items in bold signify they are grown in our on site garden

