

Harvest & Vine Wine Dinner

Sunday October 17th

First Course

Moonfish Crudo, Fennel Frond, Meyer Lemon Zest, Pomegranate Seeds, Verjus, Crispy Caper Blossoms, Cracked Pink Peppercorn, Good Olive Oil

The Prisoner Chardonnay

Second Course

Mussels & Pork Rinds, Smoked Paprika & Thyme Butter Sauce, Tobacco Shallots, Arugula, Lemon-Rosemary Sourdough

Slander Pinot Noir

Third Course

Red Wine Braised Tomahawk “Short” Rib, Roasted Cipollini Onions, Baby Shiitake Mushrooms, Rainbow Carrots, Corn Husk Smoked Bacon Lardons, Sauce Bourguignon

The Prisoner Zinfandel Blend

Fourth Course

Brie Cheesecake, Ginger Snap-Graham Cracker Crust, Macerated Blueberries, Burnt Honey, Crushed Honeycomb Candy

Abstract Grenache Blend