

CANARD VINEYARD DINNER

April 15, 2025

LEEK & SPRING ONION GALETTE

Humboldt Fog Goat Cheese, Thyme, Black Pepper

(2022 Adam's Blend)

CHERRY WOOD SMOKED SALMON

Pommes Darphin, Market Cherry Salsa, Watercress

(2022 The Rescuer Bordeaux Blend)

RED COOKED BEEF TACOS

Bacon Fat Tortillas, Charred Scallion Crema, Grilled Red Onions, Dipping Sauce

(2022 Estate Cabernet Sauvignon)

STRAWBERRY & RED BEET "TARTARE"

Soft Herbs, Shallot, Basil Oil, Saba

(2025 Coucher de Soleil Estate Rosé)

STICKY CHOCOLATE CAKE

Espresso Ice Cream

(2022 Estate Zinfandel)

5 Course Dinner including Wine

\$175 per person