

DRAGONETTE CELLARS WINE DINNER

March 18, 2026

SPRING VEGETABLE SALAD

Asparagus, Favas, Snap Peas, Fennel Puree, Lemon Olive Oil, Lady Edison Country Ham

(2023 Sauvignon Blanc, Happy Canyon)

PAN SEARED PACIFIC HALIBUT

Market Sweet Peas, Spring Onions, White Wine-Butter Nage, Piment d'Espelette

(2023 Chardonnay, Santa Rita Hills)

RICOTTA GNOCCHI

Long Beach Mushrooms, Herbed Mushroom Brodo, Black Pepper, Parmesan

(2022 Pinot Noir, Fiddlestix Vineyard)

RED WINE BRAISED PORK CHEEKS

Smoked Sunchoke Puree & Coffee Roasted Spring Carrots

(2022 Syrah, Seven)

WHIPPED GOAT CHEESECAKE

Rose Wine Gelee, Sugar Cookie Crust, Macerated Strawberries

(2024 Rose, Santa Ynez Valley)

Dinner \$80 per person

Wine Pairing \$80 per person