

SPRING PEAK SEASON DINNER

April 17 & 18, 2024

CREAMY NETTLE SOUP

Whipped Ricotta, Lemon, Tarragon Croutons

(2020 Smokescreen North Coast Chardonnay)

SPICE CRUSTED HAMACHI CRUDO

Market Radish, Celery, Fava Beans, Local Blood Orange Sauce

(2020 Fiftyrow Old Vine Valdiguia Rose)

SPRING VEGETABLE RISOTTO

Asparagus, English Peas, Leeks, Parmesan Broth

(2022 Smokescreen Lambert Vineyard Sauvignon Blanc)

GARLIC & HERB STUFFED LAMB BELLY

Scarlet Runner Bean Ragu, Roasted Heirloom Carrots, Red Wine Sauce

(2019 Smokescreen "The Chemist" Red Blend)

SPICED CHOCOLATE GANACHE TARTLET

Strawberry Meringue & Pink Peppercorns

(2020 Fiftyrow Napa Valley Silver Dollar Petite Sirah)

Dinner \$80 per person

Additional Wine Pairing \$40 per person