



October 5, 2020

COURSE 1

Beet Cured Faroe Island Salmon

beet cured salmon, citrus herb cream cheese, brioche

Baked Cheese in Filo

*aged goat cheese, apple - lemon - tarragon tartare,
toasted macadamia dust, filo cup*

SAUVIGNON BLANC, NAPA VALLEY, 2018

COURSE 2

Peaches & Cream Salad

*grilled Georgia peaches, burrata cheese, Iberico jamon,
orange honey, baby bibb lettuce,
yuzu vinaigrette, candied cashews*

PROPRIETOR SELECTION CHARDONNAY, 2018

COURSE 3

Culver Farms Duck

*cedar smoked & seared breast, butternut puree,
rainbow swiss chard, blackberry merlot reduction,
fennel pollen dusted potato gaufrette*

MERLOT, NAPA, 2016

COURSE 4

Prime C.A.B.® Beef Tenderloin

*chive & black truffle Duchess potatoes,
asparagus tips, carrot puree,
raspberry-taragon coulis, blackberry cabernet demi*

CABERNET, NAPA, 2017

COURSE 5

Chocolate Mousse & Beignets

*black current glazed chocolate mousse cake,
cinnamon sugar dusted beignets,
chocolate covered espresso beans, black fruit coulis,
Ghirardelli chocolate sauce*

ZINFANDEL, NAPA, 2017
