

DINNER IN THE VINEYARD 2019
Menu

Passed Hors d'oeuvre

Smoked Tutti Frutti Farms Heirloom Tomato Gazpacho, Basil Oil

Sunrise Organics Roast Chiogga Beets, Hummus, Pita

Carpaccio of Prime Striploin, Tonatto, Cured Egg Yolk

Pork Rillettes, Grainy Mustard, Pickled Shallot

Family Style Feast

New York Strip Loin, Calabrian Salsa Verde

Crispy Seared Salmon, Saffron, Crispy Onion, Confit Fennel

Tutti Frutti Farms Heirloom Tomatoes, Cucumber, Melon, Golden Balsamic

Sunrise Organic Farms Little Gem "Wedge" Salad

House Smoked Bacon, Radish, Point Reyes Blue, Crème Fraîche Ranch

Pecorino and Garlic Roasted New Potatoes

House Baked Focaccia

Dessert

Mini Blackberry Pies with Chantilly Cream