



Wine Luncheon Menu

Wednesday, May 29, 2024

11:45AM - 1:45PM

\$75.00

Please call the restaurant at [\(339\) 217-2115](tel:339-217-2115) to make your reservation for this event.

amuse

whipped burrata ~ local honey ~ homemade focaccia

sauvignon blanc

~ first course ~

prince caspian oysters

freshly shucked oysters prepared three ways

sauvignon blanc

~ second course ~

halibut

pistachio crusted halibut ~ glazed peaches

goat cheese polenta

carneros chardonnay

~ dessert ~

crème brûlée

vanilla bean ~ fresh berries

zinfandel

