

Private Wine Tasting Menu

STAGLIN VINEYARDS

First Course

Wild Prawn/Parsnip Root Yogurt/House Bacon/Pistachio "Brittle"

Salus Estate Chardonnay

Second Course

Kabocha Squash Gnocchi/Brussels Leaves/Hazelnut/Bourbon Butter

Staglin Estate Chardonnay

Third Course

Lamb Two Ways/Shallot Jam/Pickled Beet/Asparagus

Staglin Estate Sangiovese

Fourth Course

Seared Wagyu Sirloin/Golden Chanterelle/Yukon Potato/Au Poivre Sauce

Staglin Estate Cabernet Sauvignon

Fifth Course

Bittersweet Chocolate Mousse Financier/"Ineo" Soaked Black Cherries

Staglin Estate Ineo

