



CRAB BRUNCH

SUNDAY, JANUARY 20

MENU PREVIEW

Dungeness Crab “Louie”

Pickled Green Tomatoes*, Meyer Lemon, Rye,
Winter Lettuces*, Turnips

2017 Sauvignon Blanc, Anderson Valley



Butter Poached Ling Cod & Winter Squash

Boont Corners Vintage*, White Beans, Kale*,
Hazelnut-Bacon* Gremolata

2016 Chardonnay, Hammer Olsen Vineyard



Charred Laychee* & Hedgehog Mushrooms

Crispy Leeks*, Sage* Tuille, Cherry Compote

2014 Pinot Noir, Anderson Valley

Courses and ingredients subject to change.

*CULTIVATED WITH LOVE AND INTENTION FROM OUR FARMSTEAD