



MUSHROOM BRUNCH

SUNDAY, NOVEMBER 4

MENU PREVIEW

“Cauliflower”

Toasted Rye, Pickled Fennel*,
Arugula*, Smoked Salmon Roe

2017 Sauvignon Blanc, Anderson Valley



“Lobster”

Herbed-Stuffed Crêpe, Tomato*-Lobster Sauce,
Lemon, Carrots*, Tarragon*

2016 Chardonnay, Hammer Olsen Vineyard



“Fried Chicken”

Crispy Chicken Thigh, Pommes Puree, Kale*,
Fried Shallots*, Pickled Mustard Seeds*

2013 Pinot Noir, Anderson Valley



“Candy Cap”

Brûléed Sugar, Vanilla, Huckleberries

Courses and ingredients subject to change.

*CULTIVATED WITH LOVE AND INTENTION FROM OUR FARMSTEAD