



WHITE'N'PINK BRUNCH

SUNDAY, FEBRUARY 17

MENU PREVIEW

Scallop & Pickled Beet Carpaccio

Tobiko, Lemongrass*, Yuzu, Micro Shiso*, Crispy Leeks

2017 Sauvignon Blanc, Anderson Valley



Charred Radicchio Salad with Laychee* Fritters

Almonds, Pickled Butternut Squash*,
Shiitake Sesame Dressing

2016 Chardonnay, Hammer Olsen Vineyard



Braised Estate Pork Belly*

Sunchokes, Boont Corners Reserve*,
Baby Vegetables, Cilantro* Pepita Pesto

2017 Rosé of Pinot Noir, Anderson Valley

Courses and ingredients subject to change.

*CULTIVATED WITH LOVE AND INTENTION FROM OUR FARMSTEAD