



FIRST COURSE

*Oysters- 2021 Epiphany Grenache Blanc
Cucumber Granita, Smoked House Crème Fraiche, Lemon Argo Oil*

SECOND COURSE

*Sunchoke Bisque - 2023 Fess Parker Ashley's Single Vineyard Chardonnay
Caramelized Onion & Sunchoke Bisque, Toast Point, Tibet's
Mushrooms, Pickled Mustard Seed, Parmesan Foam*

THIRD COURSE

*Arctic Char – 2022 Fess Parkers Ashley's Single Vineyard Pinot Noir
Corn Buerre Blanc, BPI Swiss Chard, Goat Cheese Grits,
Watercress*

FOURTH COURSE

*Braised Short Rib – 2019 Addendum Napa Valley Cabernet Sauvignon
House Potato Rosti, Seared Foie Gras, Raspberry Demi,
Broccolini, Chives*

DESSERT

*Pavlova- Coffee & Tea Service
Vanilla Bean Meringue, Fess Parker Pinot Noir Black Cherry
Syllabub, Raspberry Coulis, Berries*

