

Stargazing

2024

menu

APPETIZERS

Paired with 2023 Vin Gris

bacon-wrapped dates

california palm date, applewood smoked bacon, arbequina olive oil, fresh herbs

scallop ceviche

diver scallops, edamame, cilantro, coconut milk, lime juice, house-made tortilla chip

DINNER

salade d'épinards

local spinach, fresh strawberries, soft-boiled estate egg, candied pistachios, raspberry-feta vinaigrette

Paired with 2022 Tres Violet

vichyssoise

butter-poached leeks, yukon gold potatoes, crème fraîche, extra virgin olive oil, crispy leeks

Paired with 2021 Devils Canyon Syrah

filet mignon

painted hills natural certified angus beef tenderloin, oak grilled, blackberry chimichurri, roasted vegetables, smashed fingerling potatoes

Paired with 2021 York Mountain Cabernet Sauvignon

DESSERT

summer sorbet

homemade passion fruit sorbet, apricot gelée, fresh summer fruit, creme chantilly

Paired with 2023 Viognier

Friday, August 2, 2024 | by Executive Chef Ben Derringer