



Laird Family Estate

4/26/2018

1st COURSE

~Hamachi Crudo~

Papaya, Shiso, Cara Cara Orange, Yuzu

Laird "Cold Creek Ranch" Pinot Grigio, Carneros, 2017

2nd COURSE

~Whole Egg Pappardelle~

Dungeness Crab, Organic Fava Bean Pesto, Fava Blossoms

Laird "Cold Creek Ranch" Chardonnay, Carneros, 2016

3rd COURSE

~Hay Smoked Squab Roulade~

Arborio Rice, Raisins, Shiitake Mushrooms, Pine Nuts, Thyme Squab Jus

Laird "Phantom Ranch" Pinot Noir, Carneros, 2014

4th COURSE

~Organic Sierra Foothills Lamb Saddle~

Eggplant Purée, Sunchoke Gratin, Caramelized Turnips, Raspberry Mint Demi-glace

Laird "Jillian's Blend" Napa Valley, 2013

DESSERT COURSE

~Chocolate Profiteroles~

Strawberry Coulis, Macerated Organic Strawberries, Orange Zest

Graham's 10-year-old Tawny, Portugal

\$90 Per Person