



Butternut Squash “Grilled Cheese” | Smoked Casey Blue | Tomato Chutney

East Coast Oysters | Cuve Close Mignonette | Toasted Fennel

Korean Fried Chicken | Bao Bun | Pickled Vegetables | Toasted Sesame Mayo

2021 Jackson-Triggs Reserve Sparkling Cuve Close

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Pacific Octopus Sashimi
Sea Urchin | Cauliflower Panna Cotta | Yuzu | Jalapeno Salsa

2021 Jackson-Triggs Reserve Sparkling Muscato

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Triple Cream Brie Cappelletti
Mutsu Apple | Local Chestnuts | Truffle and Brut Beurre Blanc | House cured Guanciale

2017 Jackson-Triggs Grand Reserve ENTOURAGE Sparkling Brut

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Carpaccio of Pine Smoked Beets
Capers | Celery Root | Charred Onion | Cranberry | “Bella Casara” Burrata

2017 Jackson-Triggs Grand Reserve ENTOURAGE Sparkling Rose

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Beef Sirloin Cap Grilled Over Oak Staves
Black Garlic Potato Croquette | Caraway Glazed Turnips | Tuscan Kale | Porcini Mushroom
Kalamata Olive Jus

2019 Jackson-Triggs Grand Reserve ENTOURAGE Sparkling Merlot

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“Cookies and milk”
Vanilla Short bread | Burnt Honey Ice Cream | Almond
Dark Chocolate and Vidal Custard | Candy Cane | Espresso
Heirloom Carrot Cake | Candied Apricots | Mascarpone

2017 Jackson-Triggs Grand Reserve ENTOURAGE Sparkling Finished with Icewine