

Patio Vegetable Wine Dinner

June 9th, 2017

Reception at 6:30pm

Selection of Passed Canapés

Cantina della Volta, Lambrusco Rosé, IT, Brut, NV

Dinner at 7:00pm

Frozen White Gazpacho v2.0

almond milk, aged strawberry vinegar, olive oil gelato and local melon

Cantina della Volta, Lambrusco Rosé, Italy, Brut, NV

Blistered Baby Corn

calabrian chili butter, garrotxa cheese, ramp aioli and onion ash

Poseidon, Chardonnay, Carneros, Napa, 2014

Brazos Valley Polenta

house made ricotta, smoked whey and strawberry soffrito

Poseidon, Chardonnay, Carneros, Napa, 2014

Raindrop Farms Tomatoes

citrus roasted beets, 30 year balsamic and basil

White Rose, Pinot Noir, Willamette Valley, Oregon, 2014

Jimmy Nardello Peppers

zucchini bread, pickled cherries, burrata and Texas olive oil

White Rose, Pinot Noir, Wilamette Valley, Oregon, 2014

Foil Baked Porcini Mushrooms

green peppercorn-yuzu butter

Domaine du Pesquier, Gigondas, France, 2012

Chickpea Panissa

preserved summer truffles, kumquats, young celery and lentils de puy

Domaine du Pesquier, Gigondas, France, 2012

Bordelaise Braised Tassione Farms Carrots

yukon gold puree, baby leeks, puntarelle and petite turnips

Bartinney, Cabernet Sauvignon, Stellenbosch, South Africa, 2012

Red Cherry-Bell Pepper Skin Sorbet

Stone Fruit and Blackberry Gratin

seeded granola, saffron ice cream and noyaux cream

Alain Ignace, Rose of Muscat de Beaumes de Venice, France, 2014

\$135/person plus tax and gratuity

Executive Chef: Blaine Staniford