

Farm to Table

WINE DINNER

\$110 PER PERSON ALL-INCLUSIVE

MAY 12TH 2017

RECEPTION BEGINS AT 6PM

PARTICIPATING WINERY & FARMS

Beauregard Vineyards, Fiesta Farms, Coke Farms

RECEPTION

Scotch Eggs

Chorizo Crostini, Oaxaca Cheese, Pico De Gallo

Stuffed Strawberries, Point Reyes Blue

Pulled Chicken Slider, House Made BBQ

Flatbread, Ground Pork, Dino Kale, Herb

Ricotta Cheese

FIRST COURSE *Starter*

House Smoked Pork Loin

Mango Glaze, Ancho Oil, Tomato Jam

SECOND COURSE *Soup*

Fava Bean Soup

THIRD COURSE *Salad*

Baby Red Oak Lettuce, Chevoo Marinated Goat

Cheese, Fresh Berries Toasted Pistachio

FOURTH COURSE *Entree*

Citrus Brined Chicken

Roasted Rainbow Carrots, Rosemary Fingerling

Potatoes, Natural Herb Reduction

FIFTH COURSE *Dessert*

Strawberry Shortcake with Spiced Chocolate

Executive Chef
NICK CHURCH