

Farm To Table Wine Dinner

July 13th 2018 , Reception begins at 6:00pm, \$86 Per Person*



Participating Farms And Winery

Martin Ranch Winery, Left Coast Farm, Faurot Ranch

Reception

Smoked Sirloin With House Made BBQ Sauce
Roasted Knoll Black Mission Figs With Prosciutto &
Cabrales Blue Cheese
Chilled Red Beet Puree With Green Apple Relish
Poached Shrimp With Sauce Verte



First Course

Duck Confit Croque Monsieur With Comte Heirloom
Tomato Basil Vin

Second Course

Summer Berry Salad With Lolo Rosa Baby Greens, Goat
Feta, Candied Walnuts & White Balsamic- Strawberry
Vinaigrette

Main Course

Spice Rubbed, Smoked Brisket With Grilled Baby Fennel &
Baby Squash And Fondant Marble Potatoes
& Natural Jus

Dessert

Deconstructed Honey Almond Cheese Cake With Brandy
Apricots

