



FEATURING
THE CLENDENEN SERIES

Flight with pairing \$28 per guest
Wine only \$16 per guest

Aligote, Le Bon Climat 2013

With flavors of fresh pear, lemon curd, and hazelnuts, this is a delightful, elegant food wine. Its firm acidity meshes with the steely/mineral aspect and rich texture.

Cilantro Hummus

endive, pickled beets, fried chickpeas, paprika oil

Chardonnay, "The Pip," Le Bon Climat 2012

The citrus/apple notes in the aromas mesh nicely with the stone fruit and tropical flavors. The fruit notes evolve into more spices and nuts.

Shrimp Cocktail

citrus aioli, avocado, cucumbers, fried onions, heirloom tomato

Pinot Noir, "The Pip," Le Bon Climat 2014

Even though this wine is on the young side, it is complex, suggesting dried cherries and blackberries with a touch of Santa Maria brush. Surprisingly rich in the mouth.

Chicken Liver Mousse

pecan raisin toast, cherry marmalade, pickled onion, balsamic

Nebbiolo, "The Pip," Le Bon Climat 2011

A deep red with aromas and flavors of plums and dried roses. Strikes a balance between the richness, the bright acidity, and moderated tannins.

Tomato and Burrata Crostini

basil, balsamic, garlic crostini

Items are also available individually:

Full glass \$14 / Half a glass \$7.5

Bottle \$54

Food Items \$5 each

Additional food items:

Marinated Olives \$5

Assorted Mixed Nuts \$5

*Items and prices are subject to change depending on availability
*Due to the nature of this menu there will be no substitutions
*Tax and gratuity are not included