



*Chimney Rock Wine Dinner*

*March 20<sup>th</sup>, 2019*

*Tempura Ahi Tuna*

*Mango Citrus Compote & Toasted Sesame*

*Elevage Blanc White Blend 2011*

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*Smoked Farmers Market Beet Carpaccio*

*Sweet Soy and MY Epicurean Microgreens*

*Stags Leap District 2016*

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*Crisped Heritage Pork*

*B-Fungi Lions Mane & Oyster Mushrooms, Jasmine Rise, Sautéed Demases Farm*

*White Pebble 2013*

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*Seared Muscovy Duck Breast*

*Foie Gras Mousse, Housemade Pate Choux, Quince Préserves, Black Tea Reduction*

*Tomahawk 2014*

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*Classic Egg Custard & Tart*

*Citrus Scented Pastry Crust, Macerated Berries & Lavender Cream*

*Late Harvest Sauvignon Blanc 2012*