

Sample Menu



FEBRUARY 2026

HERB SOUFFLÉ

*Gruyere, tarragon vinaigrette,
shallot powder, micro-green salad*

2022 CHARDONNAY

POTATO TART

*Smoked salmon, potato
duchess, blackberry caviar*

2022 PINOT NOIR

BRUNOISE DUCK

*Beet cracker, cured duck, preserved orange, Comté,
pistachio, micro-cilantro, fig balsamic vinegar*

2023 SACRA TERRA PINOT NOIR

ALBACORE TUNA EN CROUTE

*Castelvetrano olive tapenade,
preserved lemon, beurre blanc*

2023 LUSTRAL CHARDONNAY

BUCKWHEAT CREPE

*Buttermilk ice cream, apple compote,
candied orange, coffee caramel*

2021 LUSTRAL CHARDONNAY

FEATURED POUR

2019 Lytle-Barnett Blanc de Blancs | \$75