



DINNER IN THE VINEYARD

EXECUTIVE CHEF | ADAM MUKASA
EXECUTIVE SOUS CHEF | JULIEN LAMRANI

CHILLED PURÉE OF SUMMER SQUASH
garden basil, buttermilk & tarragon dressing
Quails' Gate Chenin Blanc, 2020

TANTO LATTE BURRATA
farm arugula, garden basil, wine cured chorizo,
red wine vinaigrette
Stewart Family Reserve Chardonnay, 2018

TWO RIVERS NATURAL BEEF STRIPLOIN
Local Motive Farm carrots,
Wise Earth Torpedo onions
buttered new potatoes & chimichurri
Distinction Series Queue, 2019

HONEY ALMOND SLICE
Paynter's Apricot compote,
ginger sponge & Arlo's honey mousse
Botrytis Affected Optima, 2019