



## Chef's Tasting Menu

5 Courses | 120

Library Vintage Wine Pairing | 60

Full Table Participation Required

~~ All library wines featured are available for Retail Sale ~~

### 1<sup>st</sup> Course

STRAWBERRIES & TEA WITH  
TANTO LATTE BURRATINI

chamomile & oat clusters, green & ripe strawberry, roasted pistachio

*suggested pairing: 2025 Plume Rosé of Pinot Noir 3oz*

### 2<sup>nd</sup> Course

SEA CUCUMBER A LA PLANCHA  
cherry tomatoes, espelette pepper, basil

*suggested pairing: 2025 Clone 220 Chenin Blanc 3oz*

### 3<sup>rd</sup> Course

SEARED HALIBUT

spring peas, purgatory beans, charred endive, curried carrot & apricot puree

*suggested pairing: 2022 Rosemary's Block Chardonnay 3oz*

### 4<sup>th</sup> Course

HERB CRUSTED LAMB CHOP

burnt onion puree, grilled asparagus, harissa, charred onion, spruce tip jus

*suggested pairing: 2019 Lake Sonoma Malbec 5oz*

### Dessert

RHUBARB COCONUT SWIRL

coconut rice pudding, rhubarb gelee,

coconut snow, poached rhubarb

*suggested pairing: 2016 Botrytis Affected Optima 1oz*



## *Chef's Tasting Menu*

**Vegetarian 5 Courses | 110**

*Library Vintage Wine Pairing | 60*

*Full Table Participation Required*

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### *1<sup>st</sup> Course*

STRAWBERRIES & TEA WITH  
TANTO LATTE BURRATINI

chamomile & oat clusters, green & ripe strawberry, roasted pistachio

*suggested pairing: 2025 Plume Rosé of Pinot Noir 3oz*

### *2<sup>nd</sup> Course*

FAUX GRAS "PB&J"

poached rhubarb, preserved green almonds, birch glazed phyllo, almond praline

*suggested pairing: 2025 Clone 21B Riesling 3oz*

### *3<sup>rd</sup> Course*

BC FIRE MOREL GNOCCHETTI  
wild onion pistou, sauteed fiddleheads,  
shaved Alpindon, roasted walnuts

*suggested pairing: 2022 Stewart Family Pinot Noir 3oz*

### *4<sup>th</sup> Course*

GRILLED ENDIVE

burnt onion puree, harissa,  
charred cippolini, grilled carrots

*suggested pairing: 2014 Pinot Noir 5oz*

### *Dessert*

PISTACHIO & KUMQUAT MOUSSE

kumquat marmalade, almond buckwheat biscuit, saffron meringue, kumquat sorbet

*suggested pairing: 2016 Botrytis Affected Optima 1oz*