



ESTATE GARDEN

Chef's Tasting Menu

5 Courses | 120 Wine Pairing | 60

Full Table Participation Required

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

1st Course

~ Patch 3 ~

TOMATO & LEMONGRASS

smoked aioli, fresh cheese, grilled sourdough

wine pairing: 2025 Sémillon 3oz

2nd Course

~ Patch 4 & The Gate ~

CARROTS, PLUMS, CHILIES

bison carpaccio

wine pairing: 2016 Orchard Block Gewürztraminer 3oz

3rd Course

~ Patch 1 ~

EGGPLANT, BASIL, SAN MARZANO TOMATO

La Belle Valée cheese

wine pairing: 2025 Plume Rosé 3oz

4th Course

~ Patch 3 & 5 ~

BEETS, ONIONS, GRAPES

seared duck breast, duck confit agnolotti

wine pairing: 2022 Dijon Pinot Noir 5oz

Dessert

~ On the Fence ~

BLACKBERRIES, CHOKE CHERRIES, NASTURTIUM BLOSSOM

soufflé cake, yoghurt

wine pairing: 2019 Optima 1oz



ESTATE GARDEN

Chef's Tasting Menu

Vegetarian 5 Courses | 120 Wine Pairing | 60

Full Table Participation Required

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

1st Course

~ Patch 3 ~

TOMATO & LEMONGRASS
smoked aioli, fresh cheese, grilled sourdough

wine pairing: 2025 Sémillon 3oz

2nd Course

~ Patch 4 & The Gate ~

CARROTS, PLUMS, CHILIES, LEMON CUCUMBER "CARPACCIO"

wine pairing: 2016 Orchard Block Gewürztraminer 3oz

3rd Course

~ Patch 1 ~

EGGPLANT, BASIL, SAN MARZANO TOMATO
La Belle Valée cheese

wine pairing: 2025 Plume Rosé 3oz

4th Course

~ Patch 3 & 5 ~

BEETS, ONIONS, GRAPES
ravioli

wine pairing: 2022 Dijon Pinot Noir 5oz

Dessert

~ On the Fence ~

BLACKBERRIES, CHOKE CHERRIES, NASTURTIUM BLOSSOM
soufflé cake, yoghurt

wine pairing: 2019 Optima 1oz