



Chef's Tasting Menu

5 Courses | 120

Wine Pairing | 60

Full Table Participation Required

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

1st Course

RANGELAND BISON TARTARE

shaved bone marrow, chimichurri,

green blueberry capers

suggested pairing: 2025 Plume Rosé of Pinot Noir 3oz

2nd Course

FOIE GRAS TORCHON

grilled apricot, sponge toffee,

rosemary

suggested pairing: 2025 Clone 21B Riesling 3oz

3rd Course

LINE CAUGHT

BAFFIN ISLAND TURBOT

Unearthed Farm polenta, English peas,

Don-O-Ray Farms peppers, tomato essence

suggested pairing: 2023 Rosemary's Block Chardonnay 3oz

4th Course

YARROW MEADOWS DUCK BREAST

farro, charred corn, wilted Swiss chard, chanterelles, chili peach & cucumber salad

suggested pairing: 2022 Stewart Family Reserve Pinot Noir 5oz

Dessert

BLACK SESAME ROUGE

maple whipped ganache, raspberry confit,

olive maple caramel, charcoal micro sponge

suggested pairing: 2019 Botrytis Affected Optima 1oz



Chef's Tasting Menu

Vegetarian 5 Courses | 110

Wine Pairing | 60

Full Table Participation Required

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

1st Course

STRAWBERRIES & TEA WITH TANTO LATTE BURRATINI
chamomile & oat clusters, roasted pistachio, green & ripe strawberry

suggested pairing: 2025 Plume Rosé of Pinot Noir 3oz

2nd Course

“FAUX” GRAS PARFAIT

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

suggested pairing: 2025 Clone 21B Riesling 3oz

3rd Course

GRILLED ZUCCHINI

& ROASTED CAULIFLOWER

Unearthed Farm polenta, English peas,
Don-O-Ray Farms peppers, tomato essence

suggested pairing: 2023 Rosemary's Block Chardonnay 3oz

4th Course

GNOCCHETTI

wild onion pistou, roasted walnuts,
summer truffle

suggested pairing: 2022 Stewart Family Reserve Pinot Noir 5oz

Dessert

PISTACHIO & RHUBARB MOUSSE

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

suggested pairing: 2019 Botrytis Affected Optima 1oz