



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 1 & 4 ~

TOMATO, LEMON CUCUMBER, JALAPEÑO

West Coast wild pink scallop

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 ~

SAN MARZANO TOMATO, BASIL

gnocchetti, La Belle Vallée 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: 2025 Late Harvest Riesling 1oz



ESTATE GARDEN

Chef's Tasting Menu

Vegetarian 5 Courses | 110 Wine Pairing | 60

Full Table Participation Required

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

1st Course

- Patch 1 & 4 -

TOMATO, LEMON CUCUMBER, JALAPEÑO

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 -

SAN MARZANO TOMATO, BASIL
gnocchetti, 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: 2025 Late Harvest Riesling 1oz