

FRANK FAMILY VINEYARDS

July 27, 2019

Winemaker Dinner

Reception

Pink Pickled Quail Eggs

Crème fraîche, white sturgeon caviar, snipped chives
2011 Lady Edythe Reserve Brut

Smoked Duck & Fig

Black mission fig, honeyed goat cheese mousse,
smoked Sonoma duck breast

First Course

Chilled English Pea & Watercress Soup

Sumac and tarragon cured salmon gravlax, fennel pollen
infused labneh, shaved fennel and radish salad
2017 Lewis Vineyard Reserve Chardonnay

Second Course

Chicken Liver Terrine

Fresh pluot jam, grey sea salt, brioche, frisée salad
2017 Lewis Vineyard Reserve Pinot Noir

Main Course

Coffee Rubbed Akaushi Bavette Steak

Bourbon demi glaze, horseradish mousse, summer
vegetables
Multiple vintages of Winston Hill

Dessert Course

Roasted White Chocolate Panna Cotta

Raspberry sorbet, honeycomb, pistachio crumble
Late Harvest Chardonnay

Menu curated by Chef Christina Topham

