

Harvest Dinner

First Course

Mixed Organic Greens

dried cranberries, Point Reyes Bleu cheese, toasted walnuts, aged balsamic and local olive oil

2019 Lewis Vineyard Chardonnay

Second Course

Roasted Pumpkin Risotto

spiced pepitas

2015 Winston Hill Sangiovese

Main Course

Pan-Roasted Manhattan Filet

roasted sweet puree, bacon, roasted brussels sprouts, cabernet jus

2007 Winston Hill Bordeaux Blend 2003 Winston Hill Bordeaux Blend 9L

Dessert Course

Dark Chocolate & Pumpkin Tart

whipped spiced cream, cookie crumble

Zinfandel Port

Menu curated by Chef Christina Machamer

