



*Lon's at the Hermosa Inn Welcomes
ZD Winery
October 20, 2018*

Fried Redwood Kumamoto Oyster

Idaho caviar, yuzu crème fraiche
ZD, 50th Anniversary Cuvee "Blanc du Blanc", Carneros

Octopus Carpaccio Toast

Noble brown bread, avocado, guanciale, lime foam
ZD, Chardonnay, California, 2016

18 month cellar cured Mangalitsa prosciutto

Pecorino Phoenician, cured egg yolk, maple gastrique

Smoked Pastrami Duck Breast

parsnip soubise, sweet & sour cabbage
ZD, Pinot Noir, Carneros, 2003
15 year old Pinot Noir is served out of a "Salmanazar" (9 liter bottle)

ZD, Pinot Noir "Founders Reserve", Carneros, 2016

Dry Aged Angus Ribeye

beef fat potatoes, roasted delicata squash, beef fat hollandaise, red wine jus
ZD, Cabernet Sauvignon "Reserve" Napa, 2014

Date-Pecan Cake

goat cheese panna cotta, blue cheese powder, Zak's dark chocolate
ZD, Cabernet Sauvignon, Napa, 2015

executive chef – Jeremy Pacheco chef de cuisine – Dwain Kalup
sous chefs – Phil Palombi & Chris Gillespie

at the hermosa