



PEAY VINEYARDS

June 20, 2019

Hors D'Oeuvres

Kushi Oyster

Cucumber Shiso, Granita

Chicharron

Watermelon Tartare, Whipped Lime Crema

2018 The Hopkins Rose of Pinot Noir

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Amuse Bouche

Marinated Heirloom Tomato

Basil, Strawberry, Lemon, Brioche

2018 The Hopkins Rose of Pinot Noir

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Olive Oil Poached Halibut

Early Summer Vegetables, PEI Mussels,
Sauce Escabeche

2010 Estate Chardonnay, Sonoma Coast

2016 Estate Chardonnay, Sonoma Coast

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Heritage Pork Loin

Bacon Wrapped, Iacopi Butter Beans,
Tomato Confit, Garden Herbs

2012 AMA Estate Pinot Noir, Sonoma Coast

2016 AMA Estate Pinot Noir, Sonoma Coast

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Liberty Duck Breast

Braised Leg, Black Walnut, Cipollini Onion, Cherry Jus

2014 Les Titans, Estate Syrah, Sonoma Coast

2015 La Bruma Estate Syrah, Sonoma Coast

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Petit Fours

Chocolate, Fruit, Salted Caramel

135/person

+ tax and gratuity