



BUBBLE ROOM

FIRST COURSE

CHARDONNAY, BARREL 16, RUSSIAN RIVER VALLEY, 2015

Monkfish | Celery Root | Perigord Truffle | Vadouvan | Apple

SECOND COURSE

PINOT NOIR, EASTSIDE KNOLL, RUSSIAN RIVER VALLEY, 2015

Sweetbreads | Skate | Celtuce | Mustards | Parsnip

THIRD COURSE

PINOT NOIR, ANNAPOLIS RIDGE, RUSSIAN RIVER VALLEY, 2014

Kurobuta Pork | Sunchoke | Treviso | Leeks | Hedgehog Mushroom

FOURTH COURSE

CUVÉE 20 MAGNUM, RUSSIAN RIVER VALLEY, NV

Twig Farm Tomme | Mandarinquat | Chioggia Beet | Marcona | Kamut

DESSERT COURSE

DEMI-SEC, RUSSIAN RIVER VALLEY, NV

Coconut | Kaffir Lime | Sesame | Blood Orange | White Chocolate

EXECUTIVE CHEF CARL SHELTON

\$125 PER PERSON | \$110 PER PERSON WINE CLUB MEMBERS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.