



VINEYARDS & WINERY

BUBBLE ROOM

FIRST COURSE

BLANC DE NOIRS, RUSSIAN RIVER VALLEY, 2014

Abalone | Dungeness Crab | Salsify | XO

SECOND COURSE

VINTAGE BRUT, RUSSIAN RIVER VALLEY, 2012

Rabbit | Foie Gras | Crosnes | Truffle

THIRD COURSE

VINTAGE BRUT, RUSSIAN RIVER VALLEY, 2011

Wagyu | Rutabaga | Potato | Chanterelle

FOURTH COURSE

BRUT ROSÉ, RUSSIAN RIVER VALLEY, NV

Teleeka | Persimmon | Chestnuts | Pear

DESSERT COURSE

DEMI-SEC, RUSSIAN RIVER VALLEY, NV

Chocolate | Dragon Fruit | Citrus | Bay Nut

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.