

Wednesday, Aug 14 2024

(\$212/Person)

Browne Brut Methode Champanoise

Cheese & Charcuterie Board, Passed Canapes - Lobster Apple Slaw in Endive Roasted Forage Mushrooms Pumpkin Seed Pesto Crostini Duck Confit Tartlet Berry Gastrique

Browne Paso Robles Chardonnay

Dungeness Crab Tower – Avocado, Grilled Jicama Charred Green Onion, American Paddlefish Caviar Sundried Tomato Louis Dressing

Columbia Valley Malbec

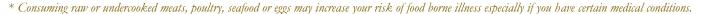
Grilled Peach, Black Peppered Burrato, Arugula

Browne Columbia Valley Cabernet

Brandt Beef Tenderloin Southwest Rub, Roasted Pepper Sauce Queso and Ancient Grain Stuffed Zucchini

Browne Columbia Valley Merlot

Chocolate Cake Mayan Chili and Cinnamon Blackberry Devonshire Cream, Candied Pinenuts



GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken.

