

FARM-TO-TABLE DINNERS

===== JULY 27TH =====

cherry gazpacho

lemon basil

new age - tincho

mountain mushroom

buttery pastry, heirloom tomato,
arugula, drunken goat cheese

pence ranch chardonnay

peach salad

field greens, basil, burrata, sunflower shoots,
spiced sunflower seeds, balsamic reductions

old town cellars rose

beef tenderloin

barely buzzed cheddar, radicchio, apricot

peachy canyon zinfandel – west side

vanilla panna cotta

white currant fruit leather, blueberry powder,
lemon cello syrup

blueberry infused champagne martini