



**FAILLA WINE DINNER**  
MAY 23RD, 2024

AMUSE BOUCHE

★ Sonoma Coast Chardonnay 2021

CHILLED SORREL SOUP

blue crab tortellini, wild fennel, sweet basil, lemon

★ Fort Ross-Seaview, Sonoma Coast Chardonnay 2022

SQUAB

Mi-Cuit: chanterelle, saffron, toast

Roasted: spruce, cherry, mustard seed

★ Lola Vineyard, Sonoma Coast Pinot Noir 2022

★ Patton Valley Vineyard, Willamette Valley, Oregon 2022

MACKEREL

preserved tomato sofrito, green garlic, black lentils, tomato confit

★ Fort Ross-Seaview, Sonoma Coast Syrah 2013

LAMB, *PINN-OAK RIDGE FARMS*

spiced loin and braised neck, huckleberry, rhubarb, charred ramp

★ St. Helena Zinfandel 2018

WHIPPED CHÈVRE CANNOLI

almond pizzelle, strawberry-rhubarb compote, cardamom shortbread, almond ice cream

★ Sonoma Coast Brut 2016

---

**EXECUTIVE CHEF TORY MILLER**  
**CHEF DE CUISINE SCOTT GARTHWAITE**  
**PASTRY CHEF KRISTINE MILLER**

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.