

FAIRCHILD WINE DINNER

THURSDAY, OCTOBER 26, 2023 • ONE SEATING AT 6:00 PM

BITES

wine pairing: **Reception Sparkling**

JAMON SERRANO

tomato jam, manchego viejo, marcona, crostini

CITRUS CURED SALMON

citrus, ora king salmon, coriander, ponzu

KUMIAI OYSTER

royal osetra caviar, bellweather farms creme, chive

SHIITAKE

curry, pine nut, coriander, winter squash

FIRST

wine pairing: **2019 Stones Chardonnay**

CONFIT HONEY CRISP APPLE ROSEMARY TART

softened epoisses, candied hazelnuts, frisee, tart cider dressing

SECOND

wine pairing: **2019 Stones No. 1**

BLUEFIN BELLY TARTAR

fingerling crisps, preserved toybox tomato, olive puree, bone marrow tonnato

BEET TARTAR VG

preserved toybox tomato, olive purée, fingerling crisp, tonnato, rocket

THIRD

wine pairing: **2019 Stones No. 2**

30 DAY TALLOW AGED SRF RIBEYE

white asparagus, hudson valley foie gras, mulled wine jus

ROASTED ACORN SQUASH VG

wood fired root vegetable, cashew cream, savory pepita granola

FOURTH

wine pairing: **2019 Stones No. 3**

FLOURLESS CHOCOLATE TORTE

blackberry ganache, sea salt praline, coffee tobacco gelato

\$355 per adult**

Pricing excludes additional alcohol, tax & 20% gratuity.

PELICAN
GRILL & BAR

FAIRCHILD
NAPA VALLEY

