

Fess Parker winery 30th Anniversary

Wine Dinner

Cocktail hour canapes

Poached fingerling potato, caviar and crème fraiche

Foie Gras, Brioche, Fig Jam

Beef Tartare, crostini

Fess Parker Rodney's Dry Riesling 2016 and Epiphany Grenache Blanc 2017

Amuse bouche

Black Mission Fig, Mascarpone, jamon de Parma, Sicilian pistachio

To Begin

Spring Bounty Dégustation

Spring Onion Flan, pickled ramp, English pea puree, green garlic chips, pea tendril, black olive dirt

lemon oil

Viogner, Rodney's Vineyard 2017

To appreciate

Channel Islands Treasures

Spot Prawns & sea urchins, morel mushroom crème, crispy cauliflower, lemon, Tarragon

Chardonnay, Ashley's 2016

To continue

State Bird Roulade

Mushroom stuffed Quail, celeriac puree, celery and apple salad, almond oil

Sour Port reduction

Pinot Noir, Santa Rita Hills 2017

To indulge

California Spring Lamb

Grilled fat on lamb loin, Pine nut coulis, minted & pickled green strawberries

morel mushroom, fava beans, lamb jus

Syrah, Santa Barbara County

To conclude

Harrys Berry's Strawberry Panna Cotta

Meyer lemon granita, fresh Harry's Berry's

Late Harvest Semillon 2009

\$160 per person

All menu items are locally sourced and subject to change based on seasonal quality and product availability