



C L I V E D E N

Ridge Vineyard Dinner

Canapes

Mackerel sashimi

Lime caviar

(F,G,S)

Smoked duck

Pineapple kiwi salsa

(G,SD)

Black bomber biscuit

Raspberry

(G,SD)

2023 Grenache Blanc (Grenache Blanc, Picpoul, Roussanne), Paso Robles

First course

Cured Halibut

Lemon jelly, Oscietra caviar, Nashi pear

(F, M,SD)

2021 Estate Chardonnay, Santa Cruz Mountains

Second course

Morel tortellini

Spiced vanilla consommé, dark chocolate

(E,G,SD)

2012 Lytton Springs (Zin, Petite Sirah, Carignane, Mataro) Dry Creek Valley, Sonoma

**2022 Lytton Springs (Zin, Petite Sirah, Carignane, Alicante Bouschet) Dry Creek Valley,
Sonoma**

Third course

Venison 2 part

1st part

*Slow cooked haunch, truffle, blackberries
(G,SD)*

2nd part

*Smoked loin, vanilla, prune compote
(SD)*

2014 Monte Bello (Cab Sav, Merlot, Cab Franc, Petite Verdot), Santa Cruz Mountains

Fourth course Cheese & Dessert

Cheese course

Truffle Savarin

Plum chutney, carta musica

Dessert course

Guanaja Chocolate mousse

*Anis, Coffee
(E,G)*

2019 Lytton Estate Petite Sirah, Dry Creek Valley, Sonoma

ALLERGEN KEY - [Ce] CELERY, [C] CRUSTACEANS, [m] Milk, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE