



VINEYARDS & WINERY

## ***BUBBLE ROOM***

JANUARY 11 – FEBRUARY 25, 2024

### ***VINTAGE BRUT, RUSSIAN RIVER VALLEY, 2014***

Kanpachi | Ponzu | Citrus | Watermelon Radish | Crispy Leek | Habanada Pepper

### ***LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2015***

Brassicas | Parmesan Espuma | Bottarga | Cured Egg Yolk | Parsley | Garlic Chip

### ***PINOT NOIR, FOGGY BEND, RUSSIAN RIVER VALLEY, 2018***

Chestnut Ricotta Tortellini | Brodo | House-Made Apple Sausage | Sage | Brown Butter

### ***PINOT NOIR, ANNAPOLIS RIDGE, SONOMA COAST, 2016***

Local Heritage Pork Tenderloin | Hasselback Potato | Mustard Aioli | Bok Choy | Quince Jus

### ***VINTAGE BRUT ROSÉ, RUSSIAN RIVER VALLEY, 2018***

Double Chocolate Sabayon Sandwich | Strawberry Miso Puree | Rosemary | Hibiscus

SUPPLEMENTAL COURSE: SEAFOOD TOWER 200.00

***BLANC DE BLANCS, RUSSIAN RIVER VALLEY, 2014***

1 Ounce Regis Ova Caviar, 6 Oysters, Gulf Prawns, Smoked Trout Dip

ESTATE CHEF FOREST KELLOGG

EXECUTIVE CHEF AARON MENEGHELLI

175.00 Per Person | 150.00 Per Person CLUB J Members

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.