**A Gastronomic Experience Featuring**

**Lando & Reynolds Family Vineyards**

**March 25th, 2021**

**“The Amuse Bouche”**

*Reynolds Family Chardonnay*

**“Duck Confit & Foie Gras Croquette”**

Moroccan Spice Grilled Apricot | Charred Baby Leeks | Maple Roasted Parsnip Soubise

Pinot Noir Glazed Red Grapes | Micro Amaranth

*Lando Russian River Valley Pinot Noir*

*Lando Sonoma Pinot Noir*

**“Wood Fire Barbequed Monkfish”**

Applewood Smoked Bacon Wrapped Monkfish | Wood Fire Roasted Heirloom Carrots | Pickled Sea Beans

Smoked Mustard Seeds | Pine Bud Glacage | Chestnuts | Wildflower Honey Fermented Carrot Puree

*Reynolds Family Merlot*

**“The Intermezzo”**

Champagne & Pear Sorbet

**“Koji Aged Wagyu Sirloin”**

Cast Iron Seared Medium Rare | Wild Mushrooms | Oolong Tea & Bing Cherry Agrodolce

Celery Root Espuma | Black Truffle Pomme Puree | Miso Edamame Tart

*Reynolds Family Cabernet Sauvignon*

**“Chocolate & Raspberry Entremet”**

Valrhona Chocolate Crémeux, Vanilla Sablé, Chocolate Soufflé Biscuit,

Raspberry Sorbet, Fresh Mountain Raspberries

*Reynolds Persistence Red Blend*