



\$75 per person

• appetizer •

shared:

fig flatbread, red onion, chèvre, gorgonzola, Virginia ham, arugula

rioja "picnic", artisan meats, warm pine nut crusted goat cheese, gorgonzola, olives, fennel salad, orange confit, almonds

• salad •

choice of:

rioja house salad, arugula, dates, gorgonzola, almond vinaigrette

roasted beet salad, pistachio, apple, smoked ricotta, barley, sorrel

• entrées •

choice of:

monchong, Thai green curry, coconut rice, heirloom carrots, romanesco, crystalized ginger marinated green papaya

Colorado lamb, grilled t-bone, lamb merguez sausage, couscous pillow, fennel, tomato coulis, yogurt

Petaluma chicken, cauliflower gratin, frisée-herb salad, tarragon-brandy jus

beet gnocchi, strawberries, hon-shimeji mushrooms, walnuts, tarragon, horseradish-fromage blanc

• dessert •

choice of:

beignets, sweet goat cheese and black mission fig filled pastries, ruby port wine reduction

chocolate caramel tart, espresso chocolate crust, goat milk caramel, chocolate cream, hand painted chocolate, cinnamon almond crème anglaise