



## early spring tasting menu 50

### from the kitchen

**field greens salad**

organic greens, apples, farmstead blue cheese, roasted walnut vinaigrette, hazelnuts, silver sage honey

**petite new york**

sweet potato gratin, green beans

**cave b bread pudding**

caramel, blanc de blanc poached pear, chantilly cream

### from the vineyard

**sagecliffe '07 100 white**

**cave b '04 cabernet sauvignon**

**cave b '07 late harvest semillon**

## chef's tasting menu 70

### from the kitchen

**estate apple & blue cheese salad**

estate gala apples, blue cheese, roasted walnuts, bibb lettuce cup

**roasted apple sorbet**

**red wine braised short rib**

anson mills roasted corn cake, cilantro pesto

**mt townsend trailhead tome**

rustic, medium hard, whole milk, cow's cheese

**rosemary almond cake**

olive oil batter, seasonal grape compote, marcona almonds

### from the vineyard

**cave b estate '07 riesling**

**cave b '07 blanc de blanc**

**sagecliffe '05 100 red**

**cave b estate '05 cuvee du soleil**

**cave b '07 late harvest semillon**

Executive Chef- Shauna Scriver Winemaker- Freddy Arredondo

an 18% gratuity is included for parties of 6 or more  
dishes may contain undercooked proteins and may increase the chance of food borne illness  
per local health officials.