

# Luncheon Menu



## Passed hors d'oeuvres in the Long Board Lounge

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**Bacon-Wrapped Chorizo-Stuffed Dates with Balsamic Glaze**

**Seared Scallop Crostini with Roasted Pepper Coulis**

**Curried Gravenstein Apple Miniature Grilled Cheese Sandwiches**

Chef Bruce Riezenman, Park Avenue Catering

## First Course

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**Oxtail, Fingerling Potatoes and Truffle, "Cappuccino"**

Chef Hubert Keller, Fleur de Lys Restaurant and Burger Bar

Chef Justin Wangler, Kendall-Jackson

## Second Course

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**House-Cured Alaska Salmon with Traditional Garnishes**

Chef John Toulze, the girl & the fig and ESTATE

Chef T. Chris Jones, the girl and the fig and ESTATE

## Third Course

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**Black Pig Bacon BLT Salad with Little Gems and Buttermilk Dressing**

chef duskie estes, zazu restaurant + farm

Chef John Stewart, Black Pig Meat Co.

## Fourth Course

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**Corn Vichyssoise with Brown Butter Prawns**

Chef Janine Falvo, Carneros Bistro & Wine Bar

Chef Justin Everett, El Dorado Kitchen

## Fifth Course

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**Down Home/Downtown California Lamb: Pomegranate & Herb Grilled California Lamb Loin, with Fregola and San Andreas Salad**

Chef Josh Silvers, Syrah Restaurant

**Mediterranean California Lamb Meatballs with Eastside Farm Eggplant Caponata**

Chef Jeff Mall, Zin Restaurant and Wine Bar

## Sixth Course

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**Wine Barrel Stave Roasted Certified Angus Beef Natural "Steak Florentine" with Salsa Verde, Roasted Summer Vegetable Caponata and Aged Vella Jack**

Chef Mark Stark, Stark Reality Restaurants

Chef Carlo Cavallo, Sonoma Meritage Martini Oyster Bar and Grille

**Arbequina Extra Virgin Olive Oil**  
by The Olive Press

**Breads**  
by Basque Boulangerie

## Desserts in the Long Board Lounge

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**Assorted Local Cheeses and Accompaniments:** Carneros Caves Aged Manchego (aged in Cline Cellars Caves); Vella Toma; Bellwether Farms Pepato; Herbed Redwood Hill Chevre

**Chocolate Coupe with Mocha-Molasses Ganache; Chocolates filled with a White Chocolate-Raspberry Mousse; Crisp Almond Florentine Wafers; Chunks of Bittersweet Chocolate; Fresh Local Berries**

Chef Bruce Riezenman, Park Avenue Catering