

elements

12th Annual Farmer in the House

May 24th, 2018

Hors d'Oeuvres

Ricotta Stuffed Squash Blossoms
sea salt, basil ranch dressing

Petites Gougère
truffled mascarpone

Prosciutto Wrapped Figs
kataifi, Labneh cheese, orange blossom honey

2017 CADE Sauvignon Blanc, Napa Valley

Menu

I

Dungeness Crab Ravioli
borage, braised Duncan Farm leeks, pearl onions, uni cream
2016 PlumpJack Reserve Chardonnay, Napa Valley

II

Wild Mushroom & Foie Gras Bisque
duck confit, porcini oil, Red Baron scallions
2015 PlumpJack Merlot, Napa Valley

III

Roasted Prime Beef Strip Loin
Montreal steak spice, cosmic purple carrots, potato & turnip gratin, mustard bearnaise
2015 CADE Cabernet Sauvignon Estate Howell Mountain

&

2015 PlumpJack Cabernet Sauvignon Estate, Oakville

IV

Beecher's Flagship Cheddar
celery hearts, spiced walnuts, apricot jam
2015 Adaptation by Odette Cabernet Sauvignon, Napa Valley

\$225/guest, includes tax and gratuity