

# GOOD COMPANY



# ALWAYS WELCOME

Winemaker Barclay Robinson and Chef Chris Van Hooydonk from Backyard Farm unite for a Chef's Table-inspired dinner, where big, bold wines and fresh forage unite.

## CHEF'S CANAPÉS

2020 VIOGNIER

handcrafted whole wheat plum sourdough,  
sauv blanc ciabatta, charred artichoke tapenade

## FIRST COURSE

2020 JOHN OLIVER TEMPRANILLO

local coffee cured peace country bison braesola,  
rye sourdough french toast, charred grape tomato,  
chevre croquette, black garlic and sour cherry emulsion

## SECOND COURSE

2020 JOHN OLIVER SYRAH

foraged mushroom soubise, braised lamb tortelloni,  
parsley oil, rosemary manchego crisp

## MAIN COURSE

2020 JOHN OLIVER MALBEC

charcoal and cherrywood smoked cache creek beef chuck,  
st. agur-potato croquette, autumn squash puree, plum jus

## DESSERT

2018 SPARKLING CHENIN BLANC

toasted wildbrush honey and quince budino,  
pistachio meringue, roasted white chocolate, apricot gelee