

*Executive Chef Eric Mickle Presents*

## SOJOURN CELLARS WINE DINNER

*for \$125*

### RECEPTION

#### LAVENDER & MARCONA ALMOND SCONES

*AND*

#### GIRL + DUG RADISHES

*w/ lemon tea butter + maldon sea salt*

2021 BLANC DE BLANCS, SONOMA COAST

*AND*

2024 ROSÉ OF PINOT NOIR, SONOMA COAST

### AT THE TABLE

#### HAMACHI TARTARE

*vadouvan curry, granny smith apple nage, vanilla oil*

2023 SONOMA COAST CHARDONNAY

#### ROOT BEER LACQUERED SQUAB

*sunchoke purée, confit leg farrotto, cherry squab jus*

2022 GAP'S CROWN PINOT NOIR, SONOMA COST

*AND*

2023 UEPPEROTH VINEYARD PINOT NOIR, PETALUMA GAP

#### BRAISED SHORT RIB

*potato purée, roasted baby vegetables, truffled cabernet reduction*

2021 OAKVILLE CABERNET SAUVIGNON, NAPA

*AND*

2022 MONTE ROSSO CABERNET SAUVIGNON, MOON MOUNTAIN, SONOMA

#### CARAMELIZED MILK CHOCOLATE TART

*burnt orange gel, candied blood orange, chocolate "aero"*

REVISIT YOUR FAVORITE WINE

# California English

by Richard Blais