

WHITE WALNUT ESTATE DINNER

Featured Speaker

Owner and Winemaker **Chris Mazepink**

First Course

TUNA CARPACIO

yuzu kosho, citrus, granny smith, curry peanuts, chive aioli
and potato chips

Chardonnay, Worden Hill Road

Second Course

PUMPKIN RISOTTO

roasted maitake mushrooms, guanciale, crispy brussels
and Grand Marnier syrup

Chardonnay, White Walnut Vineyard

Third Course

PAN ROASTED BLACK COD

french onion white beans, duck confit, watercress,
preserved lemon and tomato tartare

Pinot Noir, Dundee Hills

Fourth Course

IN TARTIFLETTE WE TRUST

heart of ribeye, tartiflette tarte tatin, baby vegetable,
miso maitre d'hotel and pickled shallot jus

Pinot Noir, White Walnut Vineyard

Pinot Noir, Worden Hill Road

Dessert

GIANDUJA

gianduja mousse, passionfruit cremeux, hazelnut Eclat D'or,
toasted hazelnut dacquoise

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