

BLACK RAIL

KITCHEN + BAR

presents a

Spring Winemaker Dinner

with

ESTD  1858

GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL

TUESDAY

APRIL 16

RECEPTION 6 PM

DINNER 6:30 PM

MENU

| RECEPTION | *2022 Gewurztraminer*

flatbread with whipped ricotta, fig, balsamic glaze, edible flowers

| 1ST COURSE | *2021 Chardonnay*

hamachi crudo with watermelon, pickled red onions, shishito peppers, black sesame seeds, soy sauce

| 2ND COURSE | *2021 Mountain Cuvee Red*

smoked pork belly, blue corn tortilla, arugula, pickled red onions, chipotle crema

| 3RD COURSE | *2021 Merlot + 2021 Cabernet Sauvignon*

lamb loin, red wine reduction, mushroom, puff pastry

| 4TH COURSE | *Elderflower Watermelon Spritz*

spring fruit tart with vanilla custard