

THE
*Revere
Room*

LIQUID FARM WINE DINNER
WEDNESDAY, JULY 27, 2022
\$185 PER PERSON

Kanpachi Crudo

Melon Aguachile, Charred Peach, Sambuca Emulsion

2018 LIQUID FARM 'WHITE HILL' CHARDONNAY, STA. RITA HILLS

Sungold & Purslane Salad

Sourdough Crostini, Buffalo Mozzarella Crema, Oregano Vinaigrette

2021 LIQUID FARM 'VOGELZANG VINEYARD' ROSÉ, STA. RITA HILLS

Dungeness Crab Garganello

Oregon Bay Shrimp, Brentwood Corn, Squash Blossom

2018 LIQUID FARM 'GOLDEN SLOPE' CHARDONNAY, STA. RITA HILLS

Roasted Kurobuta Pork Tenderloin

Pickled Plums, Foraged Summer Mushrooms, Charred Cipollini, Natural Jus

2019 LIQUID FARM 'SPEAR VINEYARD' PINOT NOIR, STA. RITA HILLS

Chargrilled Venison & Molten Foie Gras

Brown Butter Carrots, Red Currant Coulis, Burgundy Truffle Emulsion

2018 LIQUID FARM 'RADIAN VINEYARD' PINOT NOIR, STA. RITA HILLS

Rancho Santa Cecilia Key Lime Pie

Two Peas in a Pot Blueberries

Director of Wine
Daniel Fish

Chef de Cuisine
Nicola Cavicchini

General Manager
Samantha Staskus

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*