

UPLAND

FEATURING WINEMAKER,
CELIA WELCH

\$325 per person

FIRST COURSE

bay scallop crudo

pickled persimmons + winter radishes

*rewa / sauvignon blanc / coombsville /
napa valley 2019*

SECOND COURSE

fresh torn pasta

braised rabbit + chicories+ vin cotto

*lindstrom / pinot noir / russian river valley /
sonoma 2017 x 2018*

THIRD COURSE

venison: loin & andouille sausage

cacio cavallo + pickled pearl onions +
brussels sprouts

*lindstrom / cabernet sauvignon /
stag's leap district / napa valley 2016*

FOURTH COURSE

porchetta

gigante bean salad + polenta

*rewa / cabernet sauvignon / coombsville /
napa valley 2019*

DESSERT

miso-caramel

crème caramel + sesame tuille +
clementine

*rewa / sauvignon blanc / 'late-harvest' /
coombsville / napa valley 2019*