

ANTHILL FARMS

dinner & wine tasting



AMUSE

SCOTTISH SALMON TARTARE

pita, dill yogurt, meyer lemon, crispy shallot

COURSE ONE

SPICED COBIA CRUDO

compressed pineapple, cucumber,
red onion, dehydrated kalamata olive

2016 Peugh Vineyard Chardonnay

Russian River Valley

COURSE TWO

WILD MUSHROOMS WITH TRUFFLES

mushroom fricassee, black truffles, mushroom jam,
pickled green strawberry, green chickpea hummus,
charred scallion

2015 Anderson Valley Pinot Noir

Anderson Valley

COURSE THREE

HALIBUT

lobster veloute, confit tomato,
braised leek, stewed potato, basil

2016 Tina Marie Vineyard Pinot Noir

Green Valley of the Russian River Valley

COURSE FOUR

ROASTED QUAIL STIFADO

toasted farrow, glazed turnip, chestnut purée,
compressed cherry, oregano jus

2016 Peters Vineyard Pinot Noir

Western Sonoma County

COURSE FIVE

GREEK CHEESE PLATTER

assortment of greek cheeses, fruit,
and greek pastries

Special Non-Released Dessert Wine

