

Executive Chef Eric Mickle Presents

## SOJOURN CELLARS

### WINE DINNER

for \$125

### RECEPTION

#### LAVENDER & MARCONA ALMOND SCONES

AND

#### GIRL + DUG RADISHES

w/ lemon tea butter + maldon sea salt

2021 BLANC DE BLANCS, SONOMA COAST

AND

2024 ROSÉ OF PINOT NOIR, SONOMA COAST

### AT THE TABLE

#### HAMACHI TARTARE

*vadouvan curry, granny smith apple nage, vanilla oil*

2023 SONOMA COAST CHARDONNAY

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#### ROOT BEER LACQUERED SQUAB

*sunchoke purée, confit leg farrotto, cherry squab jus*

2022 GAP'S CROWN VINEYARD PINOT NOIR, SONOMA COAST

AND

2023 UEPPEROTH VINEYARD PINOT NOIR, PETALUMA GAP

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#### BRAISED SHORT RIB

*potato purée, roasted baby vegetables, truffled cabernet reduction*

2021 OAKVILLE CABERNET SAUVIGNON, NAPA

AND

2022 MONTE ROSSO CABERNET SAUVIGNON, MOON MOUNTAIN, SONOMA

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#### CARAMELIZED MILK CHOCOLATE TART

*burnt orange gel, candied blood orange, chocolate "aero"*

REVISIT YOUR FAVORITE WINE

# California English

by Richard Blais