DOMAINE CARNEROS

Sunday, June 22, 2025 | \$75 Per Person

Starters | Paired with Ultra Brut

Marin Miyagi Oyster, Citrus Granite, Tangerine Lace Smoked Trout Rillette, Seeded Wheat, Bronze Fennel Lobster Vol au Vent, Lobster Salad, Tarragon & Lemon Aioli

Potato & Green Garlic Soup | Paired with Brut Rosé Crisp Potato Strings, Kaluga Caviar, Crème Fraiche

Hamachi | Paired with Brut

Pastrami Spice, Avocado & Goat Cheese, Rye Croutons, Blood Orange Butter

Fried Poached Egg | Paired with 2023 "La Rocaille" Chardonnay

Kaffir Lime Scented Lobster Nage, Savoy Cabbage, Lobster Mousse, Potato Puree Scented with Cilantro

Black Cod | Paired with 2021 Pinot Noir Estate

Miso Butter, Herbed Bacon Bread Crumbs, Roasted Fennel, Oven Dried Tomatoes

Coconut Flan | Paired with Le Reve

Banana Liquor Caviar, Vanilla Short Bread, Brûléed Bananas