

# RHONE RANGERS EXPERIENCE

*Sunday February 18<sup>th</sup> 2018*

*Luncheon Buffet*

*Chef Jeffery C. Scott*

## ALL DAY BRAISED CALIFORNIA LAMB

SMOKED HEIRLOOM POTATOES, GLAZED LEEKS  
POMEGRANATE GASTRIQUE

## RED MISO CHARRED FREE RANGE CHICKEN

PEARL COUSCOUS, DUCK FAT CARROTS, SHERRI-SHIITAKE GLACE

## TRUFFLE SCENTED POLENTA GRATINÉE

MASCARPONE, PARMESAN REGGIANO

## THYME ROASTED GOLDEN BEET SALAD

BARREL AGED FETA, SHAVED FENNEL, CANDIED HAZELNUTS  
RASPBERRY VINAIGRETTE

## PORCINI MUSHROOM BISQUE

CHIVE OIL

## ARTISAN & FARMSTEAD CHEESES

HUSH HARBOR BAGUETTE, DRIED FRUITS, MARCONA ALMONDS



*Chef Jeffery Scott*  
VINEYARD EVENTS