

RHONE RANGERS EXPERIENCE

Sunday February 16th 2020

Luncheon Buffet

Chef Jeffery C. Scott

MASALA BRAISED LAMB SHOULDER
BROWN BUTTER FARRO, CURRANTS, SMOKED OLIVES

FIVE SPICE OAK CHARRED CHICKEN THIGHS
DUCK FAT GINGER CARROT GASTRIQUE

WINTER ROOT VEGETABLE GRATIN
GARDEN CHIVE

ORGANIC PEAR & BURRATA SALAD
POMEGRANATE, SHAVED FENNEL, CANDIED PISTACHIOS
BANYULS VINAIGRETTE

HEN OF THE WOODS MUSHROOM BISQUE

ARTISAN & FARMSTEAD CHEESES
HUSH HARBOR BAGUETTE, DRIED FRUITS, MARCONA ALMONDS

Chef Jeffery Scott
VINEYARD EVENTS