

DINING AT THE ESTATE DINNER | \$85 PER GUEST

Winter Greens

warm bacon vinaigrette, celeriac remoulade, crispy cheese

2020 Reserve Chardonnay

Elevated Pairing

2020 Legacy Collection Perpetua +8

Pan Seared Chicken Roulade

sunchoke risotto, espresso glaze, lapin cherry jus

2021 Terrace Exclusive Pinot Noir

Elevated Pairing

2019 Legacy Collection Quatrain +8

Fritzi's Vineyard Pear Bread Pudding

Wise Earth ginger & white chocolate mousse

2014 Terroir Collection Riesling Icewine

ADDITIONS FOR THE TABLE

Estate Made Charcuterie & Cheese +42

terrace kitchen relishes, preserves, rosemary crackers