



MORGAN

MORGAN WINE DINNER

DECEMBER 13, 2021

\$125

COURSE 1

GARDEN VARIETY CHEESE CO. MOONFLOWER RAW SHEEP CHEESE | CARMEL HONEY CO. SPICED ORANGE BLOSSOM HONEY
2020 DOUBLE L RIESLING

COURSE 2

SEASONAL BROWN BUTTER MUSHROOM BRUSCHETTA | HOUSE RICOTTA | FINES HERBS
2018 TWELVE CLONES PINOT NOIR

COURSE 3

DUCK PASTRAMI | JERUSALEM ARTICHOKE | ENDIVE | BLACK GARLIC MUSTARD | PEAR CHUTNEY
2019 COTES DU CROW'S

COURSE 4

VENISON CHEEK | RED KURI SQUASH | BLUE CORN POLENTA | JUNIPER DEMI
2019 G17 SYRAH

COURSE 5

ROSÉ CREAM SHORTCAKE | CANDIED BLOOD ORANGE
2020 DOUBLE L ROSÉ OF PINOT NOIR

DATE:

12/13/21

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness*