



SHAFER VINEYARDS DINNER

THURSDAY, SEPTEMBER 24 | 6PM | \$250

MENU

Lobster & Brioche

Pickled Chayote, Green Tomato-Basil Beurre Blanc, Crispy Corn Silk
Red Shoulder Ranch Chardonnay

Duroc Pork

Summer Vegetables, Roasted Garden Jus
TD-9 Cabernet Sauvignon

Intermezzo

Verjus-Cucumber Granita

Lamb

Smoked Soubise, Roasted Carrots, Maitakes, Black Pepper Jus
Relentless Syrah

Elk Rib Chop

Sweet Corn Rösti, Chanterelles, Onion-Blackberry Jam, Demi
One Point Five Cabernet Sauvignon

Grilled Olive Oil Gâteau

Vin Cotto, Burnt Honey Semifreddo, Pistachio Croquant
Hillside Select Cabernet Sauvignon



EMBER

GRILLE & WINE BAR

SIP • SAVOR • CELEBRATE