

# SUMMER SOLSTICE DINNER

*Thacher Winery June 15th 6pm*

## IN THE VINEYARD

### *Chorizo Flatbread*

Manchego, Potato, Romesco

### *Horseradish Deviled Egg*

Pickled Red Onion, Everything Bagel Spice

2018 Rosé of Cinsault  
2017 Viognier

## AT THE TABLE

### *Summer Squash Carpaccio*

Arugula, Pine Nut, Bellwether Ricotta, Preserved  
Lemon, Mint, Basil

### *Mary's Organic Roasted Chicken*

Spiced Rubbed, Fennel, Grapes, Charred Lemon,  
Saba Glaze

### *Lavender Spiced Heirloom Carrots*

Carrot Top Pesto

### *Sweet Pea and Mushroom Etto Pasta*

Pecorino Pepato, Marsala Pan Sauce

2015 Controlled Chaos  
2015 Constant Variable

### *Strawberry Shortcake*

Lavender Shortbread, Citrus Chantilly Crème

2016 Triumvirate Reserve

\$165/pp

\$135/club