



**-TO BEGIN-**

Bacon and Prosciutto Wrapped  
Cantaloupe & Watermelon

**Paired with Saintsbury Vin Gris of Pinot Noir**

Hudson Valley Foie Gras  
with Brioche Toast, Cippolini Spread,  
Osetra Caviar, Peach Brandy Demi

**Paired with Saintsbury Carneros Pinot Noir**

**-ENTREE-**

Roasted Chilean Sea Bass  
Sea Urchin Yuzu Miso, Black Bean Bilini, Micro Arugula

**Paired with Saintsbury  
"Green Acre Vineyard" Chardonnay**

Crusted New Zealand Rack of Lamb  
Roasted Root Vegetables, Huckleberry  
Puree, Pomegranate Reduction

**Paired with Saintsbury "Lee Vineyard" Pinot Noir**

**-DESSERT-**

Coconut Tart  
Candied Coconut-Hazelnut Crumble & Coco Nibs

**Paired with Tawny 30 year port**

# TASTING NOTES

## **SAINTSBURY VIN GRIS OF PINOT NOIR**

A refreshing rose with aromas and flavors of Strawberry, raspberry, cherry.

## **SAINTSBURY CARNEROS PINOT NOIR**

Pretty but concentrated aromas of rose petal, dark cherries, cocoa, anise and cardamom. Sweet cherry and plum entry with a zesty mid palate reminiscent of baking spices, leading into an elegant, lingering finish.

## **SAINTSBURY “GREEN ACRE VINEYARD” CHARDONNAY**

Known for its aromatics and charming transparency, this offering shows the classic layers of green apple, lime zest, and lemongrass combine with hints of stony minerality on the nose. On the palate, the white peach, green pear, and crushed river rock notes are supported by lively acidity. Ready to drink, but with proper storage could age for two to five years.

## **SAINTSBURY “LEE VINEYARD” PINOT NOIR**

Nose opens with Black cherry and nutmeg. Dark plum, cherry, earth, and spice dominate the palate while full, ripe tannins and balanced acidity provide the perfect structure