

**Summer Garden Dinner Series**  
***September 22<sup>nd</sup> | Chef Williams Rebel Kitchen***

**Cocktail Hour (passed)**

Brandade with Whipped Goat Cheese, Micro Kale & Grilled Crostini

Oyster Mushrooms, Pecans & Thyme Ciabatta

**Cocktail Hour Wine Pairing - 2017 Naveran 'Brut Vintage' Cava from Penedes, Spain**

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**Dinner – Family Style**

Pickled Jalapeno Cornbread with Honey whipped Butter, Rosemary and Duck Fat

Seared Okra with Chives, Guanciale, Red Wine & Charred Tomatoes

Roasted Butternut Squash with Burnt Sage, Buckwheat & Miso Brown Butter

Grilled Whole Trout with Chimichurri & Grilled Wakame

Grilled Striploin with Roasted Potatoes, Burnt Cipollini Onions, Herbs and Bone Marrow

**Dinner Wine Pairing - Choice of either:**

**(White) 2107 Round Pond Sauvignon Blanc from Rutherford, Napa Valley, California or**

**(Red) 2015 Lieu Dit Cabernet Franc from Santa Ynez Valley, California**

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**Sweets**

Smoked Apple Tart with Crème Fraiche, Burnt Orange Zest & Miso Caramel

**Dessert Wine Pairing - 2017 Domenica Amato Late Harvest Viogner from Sonoma County, California**