



FOXEN
VINEYARD & WINERY

TUESDAY, JUNE 18TH \$85

RECEPTION @ 6PM

Charred Cauliflower

medjool date, dill, mint, pistachio, tahini/lemon/harissa dressing

2016 ERNESTO WICKENDEN VINEYARD CHENIN BLANC, SANTA MARIA

Baja Shellfish Farm's Kumiai Oysters

citrus & herb brown butter

2017 BIEN NACIDO VINEYARD BLOCK UU CHARDONNAY, SANTA MARIA

Fig and Garlic Studded Pork Roast

celery root & parsnip puree with thyme & pink peppercorn butter,
watercress salad, Pinot Noir pan sauce

2015 SOLOMON HILLS VINEYARD PINOT NOIR, SANTA MARIA &

2015 JULIA'S VINEYARD PINOT NOIR, SANTA MARIA

Persian Herb, Bean and Lamb Stew

saffron rice, Persian cucumber and herb yogurt

2015 WILLIAMSON-DORÉ SYRAH VINEYARD, LOS OLIVOS DISTRICT

Grilled Bavette Steak

grilled broccolini, chimichurri

2014 PAJARITO VOGELZANG VINEYARD MERLOT/PETITE VERDOT, HAPPY CANYON

Nectarine Cobbler

vanilla ice cream

2013 SWEET ENDING VOGELZANG VINEYARD DESSERT WINE, HAPPY CANYON

