



VINEYARDS & WINERY

## BUBBLE ROOM

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*Spring Menu 2024 | April 18 – May 26*

### **BLANC DE NOIRS, RUSSIAN RIVER VALLEY, 2019**

Beet Puree | Roasted Golden Beet | Pickled Turnip | Dill | Buttermilk Snow | Crème Fraîche

*Course Enhancement: Regiis Ova Siberian Baerii Reserve Caviar — 60.00*

*Paired with Exclusive Library Sparkling: 2013 Blanc de Noirs, RRV*

### **ESTATE PINOT GRIS, RUSSIAN RIVER VALLEY, 2022**

Hamachi | Rhubarb Leche de Tigre | Avocado Mousse | Quinoa | Spring Onion

### **LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2015**

Cavatelli | Asparagus | Fennel Pollen Mascarpone | Pancetta | Ramp | Black Pepper

### **PINOT NOIR, FOGGY BEND VINEYARD, RUSSIAN RIVER VALLEY, 2020**

Lamb Roulade | Morel | Fava Bean | Pearl Onion | Chili Threads | Lamb Jus

*Course Enhancement: Black Truffle — 60.00*

*Paired with 2019 Edition No. 3 Pinot Noir, RRV*

### **BRUT ROSÉ, RUSSIAN RIVER VALLEY, NV**

Orange Blossom & Thyme Pavlova | Rhubarb | Strawberry | Lemon Curd | Chantilly

ESTATE CHEF FOREST KELLOGG

SOUS CHEF RAMIRO LEON RAMIREZ

*175.00 Per Person | 150.00 Per Person CLUB J Members*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.