

BUBBLE ROOM

11.7.25 – 1.11.26

BRUT ROSÉ, RUSSIAN RIVER VALLEY, NV

Baby Gem Lettuce | Radicchio | Asian Pear | Sherry Vinaigrette

Persimmon | Pomegranate | Speck | Chevre

VINTAGE BRUT MAGNUM, RUSSIAN RIVER VALLEY, 2013

Shrimp | Paprika Aioli | Citrus | Crispy Leeks | Parsley

Course Enhancement: ½ oz. Tsar Nicoli Estate Caviar, 40.00

Paired with 2014 Blanc de Blancs

BLANC DE NOIRS, RUSSIAN RIVER VALLEY, 2020

Matsutake Risotto | Crème Fraiche | Shallot | Chive | Sage | Rosemary

Course Enhancement: Black Truffle, 45.00

Paired with 2021 Canfield

VINTAGE BRUT, RUSSIAN RIVER VALLEY, 2015

Braised Mountainview Pork | Sunchoke Puree | Pork Jus

Apple | Carrot | Red Onion Gastrique | Crosnes | Savoy Cabbage

LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2014

Date Cake | Toffee | Green Apple & Basil Sorbet | Hazelnut | Sorrel | 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.