

BUBBLE ROOM

WINTER MENU 2026

VINTAGE BRUT ROSÉ, RUSSIAN RIVER VALLEY, 2019

Salt Roasted Beets | Citrus | Coconut Cheese | Thai Spiced Peanuts
Tamarind Dressing | Apple | Chive

VINTAGE BRUT, RUSSIAN RIVER VALLEY, 2017

Beef | Scallion | Laab Dressing | Rau Ram | Thai Basil
Black Garlic Aioli | Greens | Rice Cracker | Rice Powder

Course Enhancement: Black Truffle, 45.00
Paired with 2012 Vintage Brut

CHARDONNAY, STRATA, RUSSIAN RIVER VALLEY, 2023

Butternut Squash | Coconut & Brown Butter Sauce
Dungeness Crab | Daikon | Makrut Lime | Scallion | Chrysanthemum

PINOT NOIR, CANFIELD, RUSSIAN RIVER VALLEY, 2021

Liberty Farms Duck Confit | Alba Mushroom | Duck Sauce
Wilted Spinach | Rice Cake | Scallion | Mustard Frill

LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2013

White Sesame & Oolong Tea Ice Cream Sandwich | Ginger Poached Pear
Apple Syrup Whip | Edible Flowers

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.