

BUBBLE ROOM

SUMMER MENU

CUVÉE XB, RUSSIAN RIVER VALLEY, NV

Miyagi Oyster | Citrus Foam | Seaweed Dust

BLANC DE BLANCS, RUSSIAN RIVER VALLEY, 2017

Marinated Cucumbers | Fennel pollen labneh | SingleThread Farms Strawberries | Herbs

PINOT GRIS, ESTATE, RUSSIAN RIVER VALLEY, 2024

Seared Diver Scallop | Apricot soubise

Tart cherry Salsa Macha | Agretti

PINOT NOIR, FOGGY BEND, RUSSIAN RIVER VALLEY, 2021

Hamilton Ranch Lamb loin | Curried Carrot Puree | Morel Mushrooms

Chermoula | Pickled Ramps | Lacopi Peas |

LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2013

Lemon Posset | Lacto-Fermented Blueberry | Kumquat

Bee Pollen | Extra Virgin Olive Oil

EXECUTIVE CHEF AARON MENEGHELLI

SOUS CHEF RAMIRO LEON RAMIREZ

175.00 Per Person | 150.00 Per Person CLUB J Members