

Campbell's Resort

Fall Hunter Wine Cellar Dinner

Saturday, October 14 / 6pm

THE SEA / starter

passed hors d'oeuvres

fresh shucked capitol oyster / pickled radish, carrot, and celery root
seared sea scallop / dried sun gold tomato coulis / prosciutto dust

cellar selection / *chandon brut sparkling white wine / nv*

THE NEST / salad

sous vide pheasant / fall panzanella salad / hazlenut / sage / pomegranate

cellar selection / *walla walla vitners merlot / vin. 2014*

THE FIELD / soup

venison consume / smoky campfire olive / roasted goat cheese / thyme

cellar selection / *nefarious cellars rocky mother syrah / vin. 2014*

THE PASTURE / entrée

rosemary cold smoked ribeye / seared and sliced / lemon chevre risotto / spinach coulis
carrot coulis / woodward cabernet reduction / tempura chanterelle

cellar selection / *woodward canyon artist series cabernet sauvignon / vin. 2012*

COFFEE AND DONUTS / dessert

1901 roast coffee ice cream / 1901 roast coffee extract / cinnamon sugar beignets