

Croix Estate Wine Dinner

THURSDAY, JULY 24TH 2025

reception

potato **confit**, crème fraîche, caviar, mini “popcorn”lamb **kebabs**, tahini sauce, yogurt, mint, warm tomato vinaigretteahi **tuna tartare** cones, ponzu charred onion, miso cream

RUXTON SANDS ROSE, GREEN VALLEY, RUSSIAN RIVER VALLEY 2024

amuse

maine **lobster** “crudo”

white peach broth, avocado, tangerine, estate-grown radish

FENCELINE, SAUVIGNON BLANC, LAGUNA RIDGE, RUSSIAN RIVER VALLEY 2024

two

seared diver **scallop**

parsnip purée, brown butter, fried capers, golden raisins

RICHARD DINNER, CHARDONNAY, SONOMA MOUNTAIN 2023

three

potato **gnocchi**

pinot noir braised lamb shoulder, trumpet mushrooms, parmesan foam, pangrattato

OL MANZANA, PINOT NOIR, DUTTON-MANZANA VINEYARD, GREEN VALLEY, RUSSIAN RIVER VALLEY 2022

four

smoked **guanciale**

dry creek peach “mostarda”, fava bean ragoût, sweet corn soft polenta

NIGHT WING PINOT NOIR, PETALUMA GAP 2023

five

“a taste of zinfandel”

cacao nibs, blackberry, 70% dark chocolate, point reyes tomarashi, cinnamon

“1904”, ZINFANDEL, LANGUNA RIDGE, RUSSIAN RIVER VALLEY 2023

\$175 per person

[tax & tips included]

executive chef sergio howland

sous chef trevor ward

"Life's most cherished moments happen when gathered around the table—where stories are told, memories are made
and the joy of good food is shared with great friends."

-unknown