

# FALL LUNCH MENU

## Organic Popcorn

*Seasoned with Roasted Pink Lady Apple & Pepicha Salt*

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## MONASTERY CHARDONNAY, 2017

### **Bliss Potato & Baby Arugula Salad**

*Grain Mustard, Caper Berry & Preserved Blood Orange Dressing*

*Bohemian Creamery ShredHead Cheese, House-Cured Bacon, Garden Herbs*

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## AMDG PINOT NOIR, 2017

### **Spanish-Style Chicken & Heirloom Tomato Risotto in Crisp Feuille de Brick**

*Purée of Acorn & Delicata Squash, Wilted Lacinato Kale*

*with Garlic Confit Tomatillo Relish*

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### **Orchard Gravenstein Apple Pudding**

*Bartlett Pear Crème, Lightly-Spiced Hidden Rose Apple Coulis, Candied Walnuts*

*Amaranth Sable Cookie*

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Menu by Estate Chef David Frakes

LYNMAR ESTATE

*Russian River Valley*