



## LYNMAR LUNCH PAIRING

SUSANNA'S VINEYARD CHARDONNAY, 2015

Warm Organic Popcorn

*Autumn-Spiced Red Bartlett Pear Salt*

*Estate Extra-Virgin Olive Oil flavored with Gravenstein Apple*

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QUAIL HILL VINEYARD CHARDONNAY, 2016

White Corn & Slow-Roasted Heirloom Tomato Salad

*Seared Wm. Cofield Cheddar Curd, Frantoio Olive Chutney*

*Garden Celeriac Oil*

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SUSANNA'S VINEYARD PINOT NOIR, 2016

Pan-Roasted Breast of Sonoma Duck

*Porcini-Cocoa Spaetzle with Roasted Fennel, Butternut Squash & Wilted Greens*

*Sour Cherry-Grain Mustard Sauce*

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*Caramelized Seasonal Orchard Fruit*

*Cashew Frangipane on Crisp Puff Pastry*

*Honey-Cardamom Anglaise, Frangelico Caramel*

*Menu by Estate Chef David Frakes*

LYNMAR ESTATE

*Russian River Valley*