

# SPRING LUNCH MENU

## Organic Popcorn

*Seasoned with Rosé & Garden Borage Salt*

*Estate Extra-Virgin Olive Oil*

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## QUAIL HILL VINEYARD CHARDONNAY, 2016

### Fattoush Salad

*Romaine Lettuce, English Cucumber, Pickled Garden Radish and Red Onion,  
Toasted House-made Pita Croutons, Local Goat Feta, Sumac & Oregano Dressing*

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## RUSSIAN RIVER VALLEY PINOT NOIR, 2018

### Gently Roasted Breast of Organic Chicken

#### Marinated in Portuguese Spices

*Purple & Sweet Potato Rösti with Fermented Garlic, Grilled Spring Vegetables*

*Castelvetrano Green Olive Tapenade & Bliss Lemon Aioli*

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### “Cookies & Cream”

*Orange Blossom & Tahitian Vanilla Bean Panna Cotta*

*with Candied Citrus Tapioca Center*

*Assorted Lynmar Cookies and ‘Bliss’ Berries*

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Menu by Estate Chef David Frakes

LYNMAR ESTATE

*Russian River Valley*