

COLLECTORS LUNCH

LA SEREINITÉ CHARDONNAY, 2022

Warm Organic Popcorn

Gravenstein Apple & Loomi Lime Salt, Estate Extra-Virgin Olive Oil

QUAIL HILL VINEYARD CHARDONNAY, 2020

Autumn Squash Sformato

Orchard Pear-Saffron Jam, Browned Sage Butter, Feta, Petite Salad

SUSANNA'S VINEYARD CHARDONNAY, 2022

Mycopia Mushroom Bisque

Conserved Trumpet Royale Mushroom, Cremini Duxelles, Garden Chives

SUSANNA'S VINEYARD PINOT NOIR, 2022

ADAM'S VINEYARD PINOT NOIR, 2018

Colombian-Glazed Grilled Niman Ranch Flank Steak

Caramelized Brussels Sprouts, Peasant Potatoes with Crispy Smoked Bacon, Nora Chile Oil

Double Chocolate Cake with Honey & Rosemary

Hidden Rose Apple Caramel, Sumac Crème Anglaise, Elderberry Cookie

Estate Ingredients

*Apples, Bay Laurel, Blackberries, Butternut Squash, Chives, Elderberries, Garlic, Mint, Olive Oil,
Pears, Persian Limes, Potatoes, Rosemary, Sage, Thyme and more!*

Menu by Estate Chef David Frakes

LYNMAR ESTATE

Russian River Valley