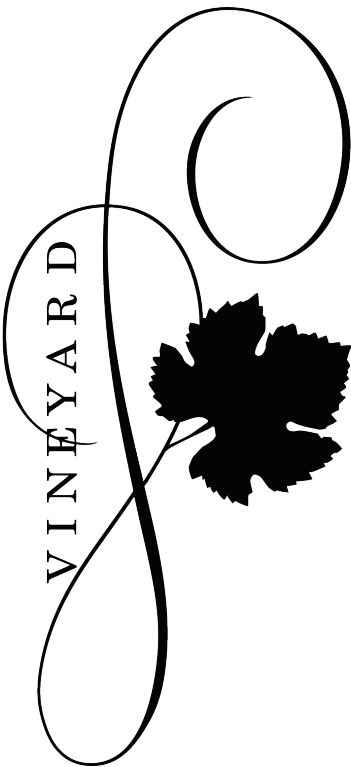


PATTON VALLEY

VINEYARD



TARTINE

pecorino fresca, quince paste  
*Pinot Noir Petillant Naturel*

RAW PACIFIC OYSTER

on the half shell with kiwi – lime granita, horseradish  
*Pinot Noir Rosé*

WARM BEET SALAD

pomegranate seeds, arugula, goat cheese, herb vinaigrette  
PTG

CRISPY RISOTTO CAKE

sauté of duck confit, wild mushrooms  
*Pinot Noir Willamette Valley*

SALMON

shiso butter, roasted rainbow carrots  
*Pinot Noir Estate*

PAPER PLANE COCKTAIL

**RICHARD'S**