



STONESTREET WINE DINNER

July 12th, 2022

reception—

CRISPY OYSTER, *miso aioli, melon*
TRUFFLED BEEF TARTARE, *brioche, quail egg*

2017 STONESTREET SAUVIGNON BLANC 'AURORA
POINT VINEYARD', ALEXANDER VALLEY

first course—

**VOL-AU-VENT OF LOBSTER &
VEAL SWEETBREADS** *baby turnips,
sauce vin jaune & sturgeon caviar*

2019 CAPENSIS CHARDONNAY 'SILENE'
STELLENBOSCH, WESTERN CAPE, SOUTH AFRICA

2017 STONESTREET CHARDONNAY
'ESTATE', ALEXANDER VALLEY

2017 STONESTREET CHARDONNAY 'UPPER
BARN VINEYARD', ALEXANDER VALLEY

second course—

ROASTED QUAIL *chanterelles, crepe roulade,
brûlée figs, & red wine-anise reduction*

2012 STONESTREET CABERNET SAUVIGNON
'ESTATE', ALEXANDER VALLEY

2013 STONESTREET CABERNET SAUVIGNON
'ESTATE', ALEXANDER VALLEY

2017 STONESTREET CABERNET SAUVIGNON
'ESTATE', ALEXANDER VALLEY

third course—

ISRAELI-SPICED LAMB CHOP *stuffed spinach
leaf, summer beans & confit tomato mustard*

2010 STONESTREET CABERNET SAUVIGNON
'ROCKFALL VINEYARD', ALEXANDER VALLEY

2014 STONESTREET CABERNET SAUVIGNON
'ROCKFALL VINEYARD', ALEXANDER VALLEY

2016 STONESTREET CABERNET SAUVIGNON
'ROCKFALL VINEYARD', ALEXANDER VALLEY

dessert—

SAFFRON POACHED PEACHES
ginger, Texas honey sponge cake

2017 STONESTREET 'TRIPLE CROWN' LATE
HARVEST, RUSSIAN RIVER VALLEY

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