



June wine dinner

Don't miss this summer's indulgent experience of culinary artistry with thoughtfully curated seasonal flavors and perfect pairings.

Menu

Artisan Rolls & Smoked Sea Salt Butter

Garden

Confit heirloom cherry tomatoes, marinated goat cheese, heritage

lettuce, sweet Italian herbed vinaigrette

Pond

Duck rillettes with red beet marinated fennel, yuzu marmalade,

pickled cherries & lemon, pea shoots, Thai basil

Intermezzo

Lemon Blackberry Sorbet

Entrée

Whiskey & herbed brined pork tenderloin, Stokes purple potato,

roasted lemon asparagus

Dessert

Edelweiss Dacquoise cake, raspberry purée, white chocolate mousse,

vanilla biscuit, hazelnut praline, raspberry glaze

MountainView | \$115ea

Thursday June 25 | 5pm

TICKETS at sbhoa2.org/june-wine