

OUR MENU

Appetizers & Cocktails

Cracked Dungeness Crab on Belgian Endive
Shitake Mushroom Soup Shots

Drinks

Heidrun Meadery Matchbook Wine Company
Radish Blossom Sparkling Mead *Chardonnay*

Salad Course

Navel and Blood Oranges Over Winter Greens, with a Honey Cider Vinegar
and Olive Oil Dressing

Drinks

Golden Coast Meadery Matchbook Wine Company
Orange Blossom Mead *Chardonnay*

Main Course

Roasted Lamb Shank with Dried Fruit and Rosemary-Infused Sage Honey
Polenta Squares with Tomato and Mushroom Ragout
Oven Roasted Brussel Sprouts with Thyme Butter

Drinks

Hidden Legends Winery Berryessa Gap
Elderberry Mead *Zinfandel & Petite Syrah*

Cheese Course

Laura Chenel Chevre, Point Reyes Bue, Beemster Aged Gouda
Served with Honeycomb

Dessert and Mead Flight

Haagen-Dazs Vanilla Ice Cream drizzled with Honey
Old Fashioned Butter Cookies

Rabbit's Foot Meadery Schramm's Meadery Heidrun Meadery
Melia Orange Blossom Mead *Blackberry Sec Mead Beer* *Alfalfa and Clover Blossom Mead*