

R E S E R V E

by Chef Tyler Stokes

A T S U N D A Y S C H O O L

Midsummer Tasting

F I V E C O U R S E S · O N E S E A T I N G

The Amuse Hour

welcome cocktail & champagne · passed bites · DJ Kush

Kampachi

Coconut tigre de leche, cucumber, serrano pepper, radish, lime, micro cilantro, crispy onion

2025 Scribe Petillant Naturel Rose of Pinot Noir, Sonoma Ca

Sungold Tomatoes & Bread

local verjus, tomato water, basil, Normandy butter, Table X bread

2024 Davide Albarino, Spain

Corn & Brie Stuffed Agnolotti

tajín, lime, cotija, coriander

2023 Lucien Albrecht Pinot Blanc, Alsace France

Lavender-Glazed Duck Breast

roasted peaches, charred eggplant purée, citrus agro dolce, arugula

2020 Stoplman Estate Syrah, Central Coast, Ca

Peaches & Cream

vanilla bean panna cotta, gingerbread, buttermilk, mint

Kiona Ice Wine, Washington

\$100 all-inclusive · Wine pairing +\$35

Reserve by Chef Tyler Stokes