



Bryan Babcock's Roller Coaster Ride with Bordeaux Varietals

Wednesday, April 3rd, 2019 6:30PM

~ MENU & WINE PAIRINGS ~

CICCHETTI

Ink cracker, raw ahi tuna, mustard seed
Jamón croquette, pickled Padron

~ 2018 Sparkling Pinot Noir *Method Ancestrale*
~ 2017 Sauvignon Blanc *Simpatico* Estate Grown

ANTIPASTI

Beef tartare, SB sea urchin, creamy bagna cauda, umami cracker
Fonduta francobolli, stinging nettles & hazelnuts
Brussel sprouts, green tehina, Aleppo chile, crispy chicken skin
Chicken liver & fava bean toasts
Rabbit 'alla porchetta' with white bean uccelletto

~ 1996 (Cabernet Franc/Cabernet/Merlot) Fathom Santa Barbara County
~ 2004 Cabernet Sauvignon *Vogelzang Vineyard*, Santa Ynez Valley
~ 2007 (Merlot/Cabernet Sauvignon/Petit Verdot) Fathom Santa Ynez Valley

CONVIVO

Lamb duo | charcoal chop, muhammara & baba ganoush, braised shoulder, spring
garlic & gnocchetti 'in cazuela'
Shaved fennel, radicchio, Manchego & late season citrus
Roman artichokes & labneh

~ 2014 Cabernet Sauvignon *Estelle Vineyard 'Block 15'* Santa Ynez Valley
~ 2016 Petite Verdot Fathom, Santa Ynez Valley

DOLCE

Chocolate caramel bites

~ Surprise Dessert Wines!