

jarvis estate wine dinner

first course

bruléed mackerel | sea vegetables
chardonnay, estate, 'finch hollow' 2020

second course

magret duck breast | carrot purée, braised cippolini, red wine jus
cabernet franc, estate 2019

main course

dry aged ribeye | charred mushrooms, bordelaise sauce
cabernet sauvignon, estate, 'reserve' 2013

dessert

point Reyes cheesecake | walnut streusel, honey thyme gelée, fig sorbet
merlot, estate 2019