



The Garden Party

Take advantage of the glorious Sonoma County climate with a private dining experience in the gardens overlooking Alexander Valley.

DETAILS

- Welcome reception with Champagne
- Five tastes canapés service: SWEET | SOUR | SALTY | BITTER | UMAMI
- Six course tasting menu by Chef Douglas Keane
- Tailored wine pairing by Beverage Director Cyrus Schultz
- Stationed desserts
- Parting gift of house made confections
- Great for groups of 8-16

PRICING:

\$795/guest inclusive of 20% service charge and tax

OPTIONS TO CUSTOMIZE

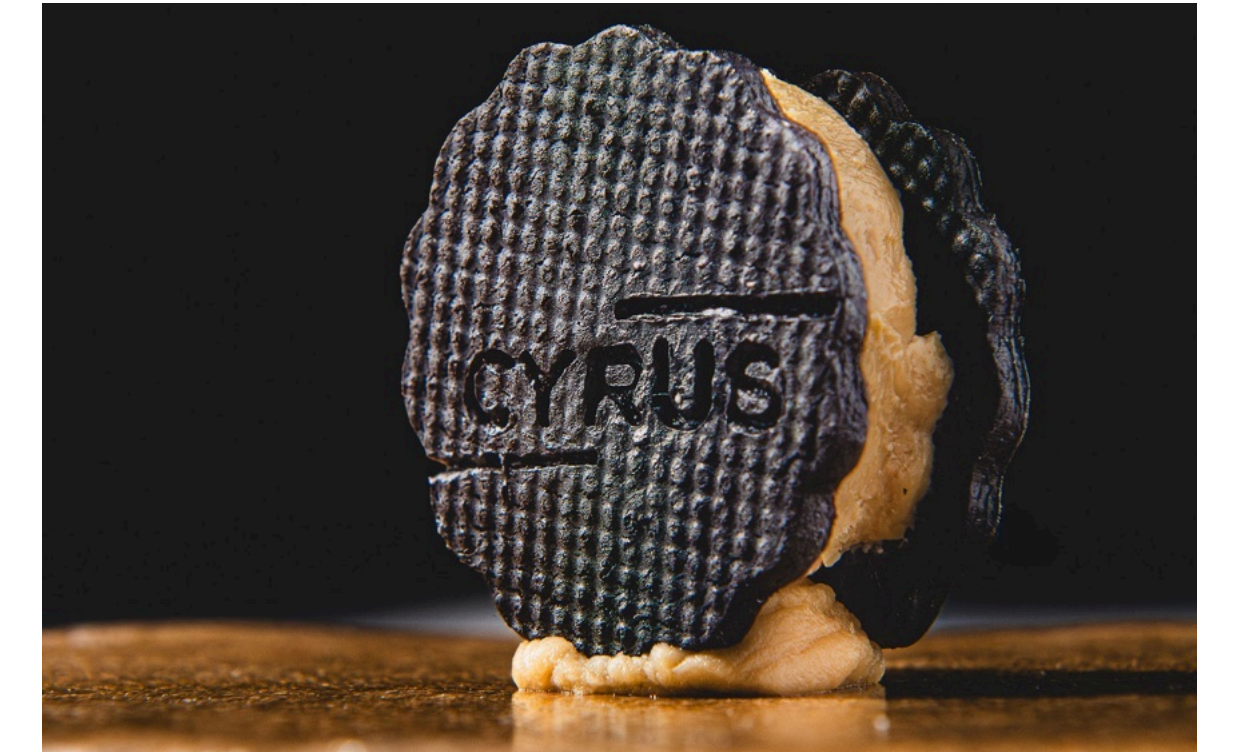
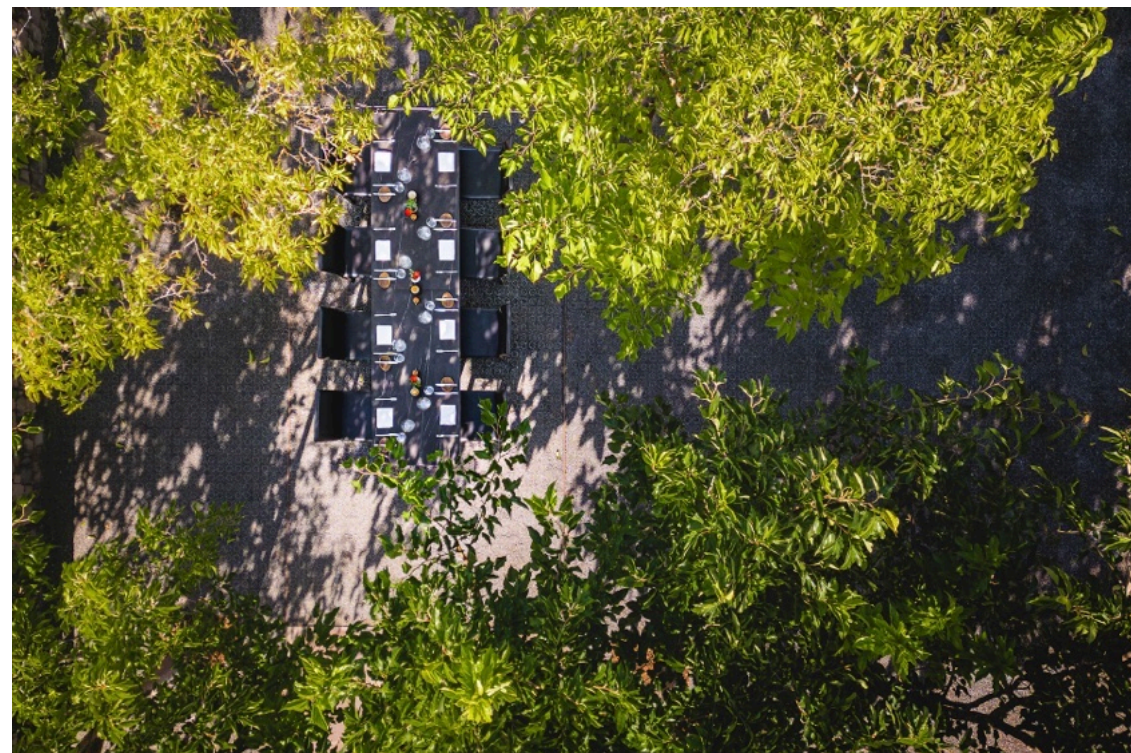
Caviar Service - \$80/guest

Krug Champagne upgrade (\$95/guest)

Aged Ossetra Caviar service, 15g (\$80/guest)

Signed Copy of Chef Douglas Keane’s memoir (\$40/guest)

Consult with Beverage Director Cyrus Schultz to customize your beverage pairing (A.Q.)



SAMPLE MENUS

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Ossetra Caviar, Buttermilk Sherbet,
Sea Lettuce, Egg Yolk Jam

Blue Reef Coral Trout, Husk Cherry, Sea
Bean, Togarashi Nage

Crispy Poussin, Caponata, Eggplant

Short Rib, Gazpacho Puree, Squash,
Green Tomato

Popcorn, Corn Financier, Yellow Peach

Five Tastes Mignardises

SAMPLE WINE PAIRING

André Clouet, Grande Réserve,
Grand Cru Brut, Bouzy, MV

Dr. Loosen, Riesling, Ürziger Würzgarten GG

Emrich-Schönleber, Monzingen Halenberg
GG, Nahe 2020

Unterst Pichter, Mosel 2015

CVNE, Viña Real, Rioja Gran Reserva 2004

Ridge Vineyards, Lytton Springs, Sonoma
County 2010

Climens, 1er Cru Classé, Sauternes 2005

