

PAUL HOBBS WINERY

Paul Hobbs Wine Dinner June 25th, 2019

Crossbarn, Sauvignon Blanc, Sonoma, 2016

“Fish-n-Chips”

Alaskan Halibut, House Chips, Tarragon Aioli

Paul Hobbs, Chardonnay, Russian River Valley, 2016

Hawaiian Kampachi Crudo

Maldon Sea Salt, Green Apple, Lemon, Brown Butter

Paul Hobbs, Katherine Lindsay Estate Pinot Noir, Russian River Valley, 2016

“Duck Nigiri”

Duck Breast, Rice, Colorado Cherries, Fennel, Cherry Lacquer

Paul Hobbs, Cabernet Sauvignon, Napa Valley 2015

Paul Hobbs, Cabernet Sauvignon, Beckstoffer Dr. Crane Vineyard, Napa Valley, 2013

Snake River Farms Wagyu Beef Spinalis

Potato Mousseline, Charred Leeks, Smoked Oyster Mushrooms, Sauce Béarnaise

Crossbarn, Cabernet Franc, Moon Mountain, Sonoma, 2014

Fried Goat Cheese “Pancake”

Pickled Spring Onion, Huckleberries, Arugula

\$195 per person

CHIMNEY *park*
restaurant & bar