

the restaurant...

at the Boonville Hotel

HANDLEY PINOT FEST DINNER

passed bites

SALLY SCHMITT'S AVOCADO and SPRING HERB SOUP

served with

2016 BRUT ROSÉ, HANDLEY ESTATE VINEYARD

first

SF COAST HALIBUT CRUDO with a WILD GINGER VINAIGRETTE

douglas fir tips, kumquats, olive oil

served with

2021 PINOT NOIR BLANC, HANDLEY ESTATE VINEYARD

second

SPRING WILLIAMS RANCH LAMB TARTARE on TOAST

cherries, lovage, fiddlehead ferns

served with

2018 PINOT NOIR, RODERICK RANCH

third

BEET CARPACCIO and with SMOKEY OYSTER MUSHROOMS

boont corners, early season basil, charred onions

served with

2018 PINOT NOIR, RSM ESTATE VINEYARD

fourth

WOLFE RANCH QUAIL stuffed with PEARLED FARRO

lavender, fermented honey, pink peppercorns

served with

2015 PINOT NOIR, HANDLEY ESTATE VINEYARD

SELECTION of CHEESE for the TABLE

served with

2014 LATE HARVEST RIESLING, ANDERSON VALLEY

