

CLAIBORNE &  
CHURCHILL  

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*W I N E R Y*

**40<sup>th</sup> Anniversary Dinner**  
**June 17, 2023**

Passed Appetizers

- *40th Anniversary Brut Cuvee* -
- *Greengate Chardonnay* -

**Seasonal Passed Appetizers**

**Scallop “Poppers” with Jalapeno, Bacon & Meyer Lemon Cream**

First Course

- *Estate Dry Reisling* -

**Crispy Pork Belly with Charred Cucumber-Basil Vinaigrette, Avocado Puree & Pickled Carrots**

Second Course

- *Runestone Pinot Noir* -

**Lamb “Pot Pie” with Caramelized Onion Tart, Spiced Pastry, Frisee, Warm Bacon Vinaigrette, Springtime English Peas & Pecorino**

Third Course

- *40th Anniversary Jubilaum Pinot Noir* -

**Dry Aged Beef Short Ribs/Beef Cheeks with Crispy 50 Layer Duck Fat Fried Potatoes, Truffled Green Peppercorn Spinach & Bone Marrow Au Jus**

Fourth Course

- *Nektar Dessert Riesling* -

**Strawberries & Cream**

**Halcyon Farm Strawberries, Vanilla Bean, Mascarpone & Meringue**

**Executive Chef: Brian Collins**