

Cakebread Cellars



DINNER | 6.16.2021

first course

Alden Hills Chicken Galantine
grapefruit & summer melon salad, petit herbs,
crisp chicken skin chicharrones

Sauvignon Blanc

second course

Pan Seared Scallop
grilled peach risotto, shaved aged Parmesan,
crisp prosciutto, shaved fennel, mizuna salad

Chardonnay

third course

Wagyu Ribeye
oven roasted chioggia beet purée, beef fat potatoes,
thyme, charred onion petals, merlot demi glace

Merlot

fourth course

Milk Chocolate Pot de Crème
raspberry gelee, pulled sugar and mint,
toasted marshmallow

Cabernet