



CENTRAL COAST ROSÉ WINE DINNER AT THE OAK
with special guest, fabien castel, the ojai vineyard

June 8, 2018 · 6:30pm canapes · 7:00pm dinner

all courses served family style

c a n a p e s

watermelon with feta and balsamic
asparagus bundles wrapped in prosciutto
bruleed mission figs with whipped goat cheese

the ojai vineyard, california

rosé of grenache, counoise, cinsault, carignan, syrah, riesling, and sauvignon blanc

g a r d e n

strawberry and goat cheese salad with lettuces from our gardens, blush vinaigrette

the paring, santa rita hills

rosé of pinot noir

p a s t a

red beet risotto with chopped estate herbs and parmigiano

liquid farm "vogelzang," happy canyon

rosé of mourvèdre and grenache

o c e a n

loch etive steelhead trout with gnocchi and early summer squashes

scar of the sea, santa rita hills

rosé of pinot noir

r a n c h

free range rotisserie chicken with sautéed kale, whipped potatoes, and carrots

tyler, santa barbara county

rosé of pinot noir

s w e e t

strawberry shortcake with vanilla sponge, lemon mascarpone, and sour cream

sea smoke "sea spray," santa rita hills

blanc de noirs

chef de cuisine, jayson holzworth