



SPRING HARVEST DINNER AT THE OAK  
BY CHEF JAYSON HOLZWORTH

March 23, 2018 · 6:30PM canapes · 7:00pm dinner

all courses served family style

**c a n a p e s**

chilled asparagus soup with radish, lemon and blue borage  
zucchini cakes with tomato aioli  
farm radishes with grass fed butter

**g a r d e n**

spring vegetable tart  
lettuces from our gardens, estate citrus vinaigrette

*2017 domaine carneros brut, carneros*

**g r a i n**

“quinotto”  
quinoa cooked in the style of risotto  
“barigoule” of baby vegetables

*2014 the white queen chardonnay, sonoma county*

**w i l d**

roasted foraged mushrooms  
smoked cauliflower, wild ramps, grilled kale, truffle whipped potatoes

*2014 brewer – clifton pinot noir, santa rita hills*

**s w e e t**

sweet corn panna cotta  
chocolate beet tart  
carrot and zucchini financier

*2014 margerum late harvest viognier, santa barbara county*