The Cellar ON SENECA

Mountain Fruit Wine Dinner

Thursday, November 19th at 6:30PM $175++

First Course

Seared Diver Scallops

Sweet corn puree, roasted chanterelles, meyer lemon brown butter, chive oil

2021 Stonestreet Estate, Chardonnay

Second Course

Pan-Roasted Duck Breast

Black mission figs, pomegranate gastrique, farro with roasted maitake and frisee

2014 La Jota Vineyards, Howell Mountain, Merlot

Third Course

Grilled Lamb Chops

Mint and pistachio salsa verde, charred broccolini, crispy fingerling potatoes

2021 Mt. Brave, Cabernet Sauvignon

Fourth Course

Roasted Ribeye

Blackberry and juniper jus, roasted kabocha squash, celery root puree

2021 La Jota Vineyards, Cabernet Sauvignon

Fifth Course

Dark Chocolate Torte

70% Cocao, blackberry and cassis compote, espresso creme anglaise, cocao nibs, flaky sea salt, aged balsamic

2022 Anakota, Cabernet Sauvignon

Jackson Family Wines