



Prepared by Chef Ross Hanson, Oak & Rye
Accompanied by wines of the Santa Cruz Mountains

first

pancetta-stuffed figs
frisée, pecan

second

roasted poblano soup
sweet corn, smoked crème fraîche

third

fennel-crusted pork tenderloin
celery root, braised greens, cherry tomato

dessert

stone fruit parfait
vanilla curd, puffed quinoa