

Staviary x Zanoli Winemaker Brunch

Welcome Pour and Amuse Bouche

Jurassic Park Chenin Blanc and Cinsault
Pair With Biscuits and Gravy

Country ham crumble, cultured butter biscuit sable, maple black pepper glaze, chive blossom, micro celery

First Course

Shell Creek Chenin Blanc
Pair With Chawanmushi

Steamed egg, escargot, brown butter, teriyaki. Brown butter escargot, parsley oil, crispy garlic, charred scallion ash, light mushroom dashi poured tableside

Second Course

GSM Blend
Pair With Kimchi Benedict

Crispy beet rösti, 63° egg, kimchi hollandaise, black garlic demi-glace, pickled mustard seed, apple kimchi slaw, sesame tuile, scallion oil, nori dust

Third Course

Glenrose Mourvèdre
Pair With Duck Confit Mille-Feuille

Layers of crisp pommes Anna, duck confit, caramelized onion jam, foie gras mouse, duck reduction, pickled cherry, aged manchego

Dessert

Gimelli Vineyard Chenin Blanc
Pair With Smoke & Salt

Brown butter brioche bread pudding, bacon praline crumble, smoked maple anglaise, vanilla ice cream, candied bacon, miso caramel, maldon salt