

HILL FAMILY FARMS WINE DINNER

April 17, 2025

FARMLOT 59 EDIBLE FLOWER SALAD

Arugula, Market Strawberries, Ricotta Salata, Toasted Pepitas

(2022 Cuvee Charlotte White Blend)

CACIO E PEPE

House Made Fusilli, Confit Market Cherry Tomatoes, Chives

(2022 Stewart Ranch Pinot Noir)

ROASTED SEA BASS PICCATA

Stewed Leeks, Parmesan Risotto Cake, Parsley

(2023 Carly's Cuvee Chardonnay)

HOUSE SMOKED PORK LOIN

Garlic Mashed Potatoes, Roasted Pearl Onions, Sauce Au Poivre

(2022 Windy Flats Zinfandel)

WHITE CHOCOLATE GOAT CHEESE MOUSSE

Roasted Cherries & Makrut Lime Syrup, Basil

(2023 Nectar of the Gods Late Harvest Dessert Wine)

Dinner \$90 Wine Pairing \$75

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