



MASLOW'S

By FARESTART

WINEMAKER'S DINNER

May 17, 2019

AMUSE BOUCHE

Vermentino

Kumamoto Oyster Ceviche

Pepper salsa

FIRST COURSE

Chardonnay

Seared Black Cod

*Cucumber honeydew salad,
tangerine consommé*

SECOND COURSE

Pinot Noir (Russian River)

Upland Cress Salad

*Goat cheese, dried cranberries,
roasted hazelnuts*

THIRD COURSE

Zinfandel

Lamb Chop

*Plum demi, couscous,
braised greens*

DESSERT

Rosé

Roasted Apricot

Rhubarb syrup, mascarpone, pistachio



JOSEPH JEWELL