



the  
**S C R I B E .**  
experience

AMUSE-BUCHE

Goat Cheese Endive

herbed goat cheese, chioggia beet brunoise, lemon thyme vinaigrette, pistachio crumble, endive chip

2023 Sylvaner, Sonoma Coast

FIRST COURSE

Mushroom Bruschetta

herb-roasted wild mushrooms, creamy ricotta, house-made focaccia, citrus balsamic reduction

2022 Skin Fermented Estate Chardonnay, Sonoma Valley

SECOND COURSE

Prosciutto Figs

prosciutto, point Reyes blue cheese, fresh figs, frisée, red wine vinaigrette

2023 Petaluma Gap Pinot Noir, Sonoma Valley

THIRD COURSE

Dungeness Crab Risotto

dungeness crab potato risotto, roasted corn, fresh herb salad

2022 Estate Pinot Noir, Sonoma Valley

FOURTH COURSE

Blackberry Dark Chocolate Tart

served with vanilla mascarpone quenelle

2021 Atlas Peak Cabernet Sauvignon, Napa Valley

