

## Calistoga Harvest Table

September 8<sup>th</sup>, 2024 Vegetarian Menu

### Amuse Bouche

fermented pineapple gazpacho

Rainbow Carrot & Citrus Salad carrot emulsion, pistachio crumble, watercress, herb oil

# Wine Forest Risotto

hen of the woods, king trumpets, morels, pea shoots, black truffle butter, soffice parmigiano

## Smoked Eggplant "Brisket"

potato parsnip purée, purslane, pickled autumn vegetables, wild herb salad, vegetable demi-glace, pine nuts

## Chef's Bite Sized Dessert Sampler

caramelized apple bread pudding- white chocolate crème anglaise "hot mess"- flourless chocolate brownie, whipped marshmallow fluff, brandied cherry sundae funday- pistachio gelato, mini malted balls, candied pecans, salted caramel "snickers" bar- medjool dates, house made peanut butter, dipped in chocolate