



PROPER

A GASTRO PUB

Course 1

"Pounded"

Ahi Carpaccio
Chive and Lemon Oil
With Chenin Blanc

Course 2

"Locally Grown"

Avocado & Pink Grapefruit
Baby Farmers Market Greens
White Peach Gastrique
With UU Chardonnay

Course 3

"Crispy"

Duroc Pork Belly
Roasted Golden Beet
Cherry Relish
With Santa Maria Pinot Noir

Course 4

"Wrapped"

Oyster Mushrooms & Veal Tenderloin
White Bean Purée
Violet Dijon Demi-glace
With Julia's Vineyard Pinot Noir

Course 5

"Frozen"

Lemongrass Soufflé
Pear Soup
Satsuma Tangerine
With Late Harvest Chenin Blanc