

## **Harvest Celebration Lunch**

### **MENU**

#### **Appetizers on the Oak Knoll**

Watermelon, Sheep's Milk Feta, Basil & Mint Skewer  
Lobster 'Tostada' with Avocado & Lime Crema  
*Paired with 2018 Antonia's Garden Rosé*

#### **Harvest Lunch in the Winery**

Grilled Angus Sirloin Steak with Salsa Verde &  
Grilled Red Onions  
*Paired with 2018 Press Release, proprietary red*

Thyme & Fennel Seared Local Salmon  
White Corn, Alba Mushroom & Yellow Tomato Salsa  
*Paired with 2018 Sauvignon Blanc*

Roasted Pink Fingerlings, Patch Romano Beans  
Asparagus & Artichoke Salad with Yellow Pepper Vinaigrette

Tierra Baby Greens with Grilled Peaches, Spiced Walnuts,  
Laura Chenel Honey Goat Cheese & Cider Vinaigrette

Farro Salad with Garden Tomatoes, Cucumber, Golden Raisins  
Almonds, Mint, Basil, Honey & Lemon

Red Bird Bread & Clover Butter

#### **Dessert Bites at Oak Knoll**

Cranberry Oatmeal Cookies, Lemon Blueberry Bars,  
Brownies & Kenwood Strawberries