



LAUGHING STOCK VINEYARDS

WINEMAKER'S DINNER

FEBRUARY 22, 2020

AMUSE

sunchoke & pear bisque

2018 PINOT GRIS

1ST COURSE

SEAFOOD TERRINE

smoked sablefish, lobster & scallop,

beetroot, cedar jelly pearls

2018 CHARDONNAY

2ND COURSE

ANCIENT GRAIN RAVIOLI

wild mushroom & black truffle,

brown butter mascarpone cheese

2017 SYRAH

MAIN

VENISON FILLETS

juniper fennel seed rub, potato pavé,

Brussels sprouts, celeriac, pancetta, red currant

2016 PORTFOLIO

DESSERT

MANGO PANNA COTTA

burnt meringue, blackberry coulis, almond tuile

2018 VIOGNIER