

BRASSWOOD

Bar + Kitchen

BRASSWOOD

Cellars

LUNCH PAIRING MENU

The Lunch Pairing is our classic tasting experience held at Brasswood Bar + Kitchen. This menu features the best of our farm to table restaurant with Brasswood Cellars' wines. It is a four-course lunch, hosted at the Bar + Kitchen dining room. After your lunch, stop by the Cellars Tasting Room to learn more about our wines!

PICKLED BEET SALAD

*golden beets, watermelon radish, pistachios,
shaved ricotta salata, arugula*

2020 CHARDONNAY, LOS CARNEROS

DUCK BOLOGNESE

*sonoma duck, classic mirepoix & red wine
on a bed of house-made fettuccine*

2019 PINOT NOIR, RUSSIAN RIVER VALLEY

HERB CRUSTED LAMB CHOP

*cous cous & garlic confit, 'harissa' sauce, rainbow
chard, braised turnips, lamb jus*

2019 CABERNET SAUVIGNON, COOMBSVILLE

BUTTERSCOTCH PANNA COTTA

*rum caramel sauce, Crème fraîche
rosemary hazelnut cookie, sea salt*

**SELECT BRASSWOOD CELLARS WINE*

*This experience is offered only at select times during the week.
Book on RESY or call us at (707) 302-5101.*