

# ***Farmer in the House Dinner***

May 16, 2019

With Pat Duncan of *Duncan's Trading Company* and  
Valerie Vaughn of *Adelsheim Vineyards*

## **I**

Duncan Farms Roasted Beets and Local Citrus  
pistachio chimichurri | ninja radish | boursin cheese mousse | rye  
crisp | herbed oak vinaigrette

2016 Adelsheim Bryan Creek Vineyard Pinot Blanc

## **II**

King Crab and Butternut Squash Ravioli  
chanterelle mushroom | buttered baby leeks | uni cream | red  
vein sorrel

2015 Adelsheim Staking Claim Chardonnay

## **III**

Juniper Crusted Rack of Lamb  
slow cooked lamb shoulder | smoked sweet potato puree | braised  
rainbow chard | cipollini onion ras el hanout and green olive demi

2015 Adelsheim Breaking Ground Pinot Noir

## **IV**

Vanilla Semifreddo  
compressed watermelon | fresh berries | elderflower foam |  
strawberry gel

