

SMITH FLAT HOUSE X SKINNER WINEMAKERS DINNER

Menu

First Course

TOMATO LEMON FLATBREAD | VIOGNER

SLICED LEMON AND HEIRLOOM TOMATO SERVED ON  
BRICK OVEN FLATBREAD WITH GARLIC-INFUSED  
OLIVE OIL AND FRESH MOZZARELLA TOPPED WITH  
CITRUS ARUGULA SALAD

Second Course

RACK OF WILD BOAR | MOURVEDRE

BRINED AND BARBEQUED RACK OF WILD BOAR POP  
WITH HOUSEMADE CHERRY DEMI-GLACE, BUTTER  
POACHED CARROT AND WATERCRESS

Third Course

BACON & CHEDDAR RISOTTO | 1861

CRISPY APPLEWOOD SMOKED BACON OVER  
CREAMY SAFFRON RISOTTO WITH CLOVER SHARP  
CHEDDAR AND FRESH SCALLIONS

Fourth Course

PORK TENDERLOIN | PETITE SIRAH

PAN-SEARED MARBLE FARMS PORK TENDERLOIN WITH  
SIRAH PEPPERCORN REDUCTION, ROASTED BANANA  
FINGERLING POTATO AND ORANGE & CHILE  
MARINATED OLIVE TEPENADE

ESTABLISHED 1861

SKINNER

