



PATRICIA GREEN CELLARS

*Muselet*

## *Deception*

6PM TASTING

*of*

DRY MUSCAT OTTONEL, & CHAMPAGNE

Paired with Raw Hamachi - hibiscus tea, avocado mousse, sweet pea-soy skin

Oysters - blood orange-champagne, horseradish

## *Dinner*

1ST COURSE

Lamb terrine - clam, caper, amaranth crisp

2013 Estate Vineyard, Etzel Block Pinot Noir

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2ND COURSE

Crudite - roots, soil, sea

2011 Olenik Vineyard, Wadensvil Block Pinot Noir

2013 Estate Vineyard, Old Vine Pinot Noir

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INTERMEZZO

Cherry blossom granite with 2015 Dry Muscat Ottonel

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3RD COURSE

Wild caught halibut - braised morels, daikon, hen glace

2014 Estate Vineyard, Etzel Block Pinot Noir

2014 Estate Vineyard, Old Vine Pinot Noir

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4TH COURSE

Hazelnut finished Pork - farrow porridge, aliums, hazelnut

2014 Notorious Pinot Noir

2014 15th Anniversary Cuvee Pinot Noir

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DESSERT

Chocolate decadence

Brut Rosé

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MIGNARDISES