



DOMAINE CARNEROS.

Tasting Flights

2 ounces of each wine

SPARKLING WINE SAMPLER

\$45 | *Château Society* \$36

- 2019 Ultra Brut
- 2020 Estate Brut Cuvée
- 2020 Brut Rosé
- 2021 Verméil Demi-Sec

RED WINE SAMPLER

\$45 | *Château Society* \$36

- 2022 Avant-Garde Pinot Noir
- 2021 Estate Pinot Noir
- 2022 Le Ciel Serein Pinot Noir
- 2022 The Famous Gate Pinot Noir

SPARKLING CHÂTEAU TASTING

\$55 | *Château Society* \$44

- 2019 Ultra Brut
- 2020 Brut Rosé
- 2018 Late Disgorged Brut
- 2017 Le Rêve Blanc de Blancs

GRANDE TASTING

\$65 | *Château Society* \$52

- 2018 Late Disgorged Brut
 - 2017 Le Rêve Blanc de Blancs
 - 2022 Le Ciel Serein Pinot Noir
 - 2022 The Famous Gate Pinot Noir
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Pairings

CHEESE & CHARCUTERIE SELECTION

An abundant selection of four cheeses and four locally crafted charcuterie accompanied by Rustic Bakery crackers, sliced baguette, Italian Plum cutting preserves, nuts, apricots, and olives.

\$45 | *Château Society* \$36

CHEESE PAIRING

Four cheeses perfectly suited to enjoy with our sparkling wines. Current pairing includes Fog Lights from Arcata, California, Domaine du Vallage from France, Sea Scape from Paso Robles, California, and Rispens from North Amsterdam. Accompanied by Rustic Bakery crackers, Pink Bartlett pear cutting preserves from Girl Meets Dirt, nuts, and apricots.

\$25 | *Château Society* \$20

CHARCUTERIE SELECTION

Four artisan meats crafted by local salumi producer Pete Seghesio of Journeyman Meats in Sonoma are selected for their perfect pairing ability. Saucisson Sec Salumi, Finocchiona Salumi, Parmesan Porcini Salumi, and Soppresata are accompanied by local West Won Bakery baguette, whole grain mustard, and Castelvetro olives.

\$25 | *Château Society* \$20

VEGAN CHEESE PAIRING

Three selections by artisan plant-based Nova Terra Creamery in Napa made from organically sourced cashew and almond milk - Mushroom, Balsamic Fig, and Cranberry Orange are accompanied by Rustic Bakery crackers, nuts, and apricots.

\$28 | *Château Society* \$22.40

MACARONS

Organic, certified gluten-free macarons handmade with almond flour by Duverger in California. Indulge with a plate of four flavors - Raspberry, Coconut, Pistachio, and Salted Caramel, accompanied by seasonal fresh fruit.

\$18 | *Château Society* \$14.40

Caviar by Tsar Nicoulai

World-renowned producer of small-batch, sustainably-raised American Sturgeon caviar. Available individually, or as a caviar flight.

ESTATE WHITE STURGEON

Luxuriously creamy, clean & smooth.

1 ounce - \$95 | *Château Society* \$76

CLASSIC WHITE STURGEON

Savory, mild, simple & refined.

1 ounce - \$50 | *Château Society* \$40

TRUFFLE GOLDEN WHITEFISH

Naturally infused with essence of truffle.

2 ounces - \$35 | *Château Society* \$28

Caviar Flight

The ultimate indulgence, featuring three of Tsar Nicoulai's finest caviars:

Classic, Select, and Golden Reserve

Served with potato chips, toast points, and Cowgirl Creamery crème fraîche.

½ ounce of each - \$165 | *Château Society* \$132

SMOKED SALMON PLATE

Rich and silky cold-smoked salmon from Tsar Nicoulai. Served with toast points and Cowgirl Creamery crème fraîche.

4 ounces - \$25 | *Château Society* \$20

SMOKED STURGEON PATÉ

Tsar Nicoulai smoked sturgeon whipped with ricotta, cream cheese, and spices into a rich spread. Served with water crackers and cornichons.

\$15 | *Château Society* \$12
