



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

Pairings

CHEESE & CHARCUTERIE SELECTION

An abundant selection of four cheeses, three locally crafted charcuterie, and pheasant country pâté accompanied by Rustic Bakery crackers, West Won Bakery baguette, California apricot & tart cherry honey fruit spread, nuts, apricots, cornichons, and peppadew peppers.

\$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 and Faultline from Paso Robles, California. Accompanied by Rustic Bakery crackers, local California spring wildflower honey, nuts, and apricots.

\$25 | *Château Society* **\$20**

CHARCUTERIE & PÂTÉ SELECTION

Three artisan meats crafted by local salumi producer Pete Seghesio of Journeyman Meats in Sonoma are selected for their perfect pairing ability - Saccison Sec Salumi, Parmesan Porcini Salumi, and Soppressata, served along with pheasant country pâté. Accompanied by local West Won Bakery baguette, California apricot & tart cherry honey fruit spread, whole grain mustard, cornichons, and Castelvetrano olives.

\$25 | *Château Society* **\$20**

VEGAN PAIRING

Three 'cheese' selections by artisan plant-based Nova Terra Creamery in Napa made from organically sourced cashew and almond milk - Mushroom, Balsamic Fig, and Herbs de Provence, served along with Koji-fermented 'foie gras' pâté and 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.

IMPORTED CAVIAR DUO - BAERII & OSETRA

Medium texture, rich, & nutty with a creamy finish.

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

CLASSIC WHITE STURGEON

Savory, mild, simple & refined.

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

SMOKED TROUT ROE

Sweet & smoky brined bead with a rich flavor.

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**

GOUGÈRES WITH SMOKED SALMON & CAVIAR

Gougères topped with crème fraîche and local Tsar Nicolai smoked salmon and caviar.

\$30 | *Château Society* **\$24**
