

STANFORD'S

restaurant and bar



Hidden Treasures

Winemaker Dinner Featuring Archery Summit

Amuse Bouche

SWEET PEANUT VELOUTÉ

dungeness crab, crème fraîche

paired with Pine Ridge Chenin Blanc-Viognier

First Course

STRACCIATELLA MOUSSE WITH
ROASTED HEIRLOOM TOMATOES
basil emulsion, aged balsamic pearls,
fresh basil

paired with "Vireton" Pinot Gris

First Course

COLOSSAL PRAWN WITH RAMP
citrus olive oil

paired with Dundee Hills Chardonnay

Third Course

DIVER SCALLOP

saffron risotto, edible flowers

paired with Summit Vineyard Chardonnay

Fourth Course

WILD MUSHROOM AGNOLOTTI

ricotta & woodland mushroom filling,
brown butter, morels

paired with Dundee Hills Pinot Noir

Fifth Course

WAGYU & WHITE ASPARAGUS

parsnip puree, marrow butter, black
garlic & red wine reduction

paired with Red Hills Pinot Noir

Sixth Course

CHENIN BLANC-VIOGNIER
POACHED PEAR

hibiscus-wine reduction, madagascar
vanilla, mascarpone whip

*paired with Pine Ridge Chenin Blanc-
Viognier*

Finale

MANUKA HONEY FLAN

pistachio crumble, honey glaze

paired with an espresso finish