

TALLMAN HOTEL

A TASTE OF HISTORY

Special Guests Executive Chef John Hart of the Palace Hotel, San Francisco
& Denise E. Clifton, Author of *Tables from the Rubble*

Featuring wines from Chacewater Winery

- RECEPTION -

Oysters on the Half-Shell, *1903 Inspired*
Oyster Cocktail, Lemon Supremes, Micro Greens

Canapés of Smoked Salmon, *1909 Inspired*
Siberian Caviar, Chive Crème Fraîche

Big Eye Tuna, *1910 Inspired*
“Thon Marine” Parsley Caper Relish, Sky Hawk Olive Oil Drizzle

Roasted Artichokes Tetrazzini, *1910 Inspired*
Pea Shoots, Pappardelle Pasta, Wild Mushrooms

2017 Organic Sauvignon Blanc Windrem Vineyard

- DINNER -

- FIRST COURSE -

Green Goddess Salad, *1923 Inspired*
Red Oak Lettuce, Golden Frisee Leaves, Shaved Roots, Toasted Pistachios

2016 Chardonnay

- SECOND COURSE -

Palace Duet, *1939 & 1980 Inspired*
Roasted Young Duckling & Pepper Filet Mignon Madagascar
New Delta Asparagus, Apple Raisin Dressing, Madagascar Pepper Wine Jus

2014 Nell Cabernet Sauvignon

- THIRD COURSE -

Old Fashioned Strawberry Short Cake, *2018 The Palace Today*
Fresh Driscoll's Berries, Chantilly Cream, Palace Biscuits

2017 Organic Rose Sierra Foothill

\$95 per person

