

# BARBAREÑO



MARCH 14, 2015 – 6:30 PM

## CHEF'S PLATE

egg muffin, ranchero scotch eggs, beet tart

*2013 Viognier, Bien Nacido Vineyard*

## GARDEN LETTUCES

citrus, bergamot, chevre

*2014 Grenache Blanc, Thompson Vineyard*

## FOIE GRAS

cherry, cacao, pistachio

*2011 Grenache*

## ACORN TAGLIATELLE

wild mushroom, sage, carrizo

*2011 High Tide*

## COWBOY QUAIL

coffee fried quail, whiskey barrel smoked potatoes, red wine glaze

*2011 Syrah, Verna's Vineyard*

## MUFFET'S TUFFET

caramel, candied orange peel, milk jam

*2012 Late Harvest Viognier*

*205 W Canon Perdido St*

*Santa Barbara, CA 93101*

*Reservations (805) 963-9591*

*\$85 pp*

*Vegetarian menu option available for any or all courses  
if requested at time of reservation*

**Jaffurs**

Wine Cellars