

15 LAKES

BRASSFIELD VINEYARD & WINERY

WINE TASTING MENU

Amuse

Togarashi Tuna

Togarashi Seared Tuna, Avocado, Sriracha Aioli, Steamed Rice, Cucumber, Thai Chili, Salmon Roe, Sesame Seed

Salad

Spinach & Blue

Baby Spinach, Gorgonzola Cheese, Roasted Shallot Vinaigrette, Dried Cranberries, Toasted Pepitas, Roasted Butternut Squash

Brassfield Pinot Gris 2022 High Valley Appellation

Vibrant and zesty. Concentrated Bosc pear, green papaya and honeysuckle on the nose.

The midpalate flavors are crisp white nectarine, grilled pineapple, vanilla extract and dried herb.

Layers of sedimentary rock and minerality bring things together. Good example of high-elevation white wine.

Entree

(Choice of Beef or Chicken)

30 Day Aged Hanger Steak

Bacon, Garlic-Parmesan Brussels Sprouts, Truffled Petite Potatoes, Red Wine Bordelaise

Eruption Red Blend 2020, High Valley Appellation

Aromas of jammy blackberry, olallieberry, and plum are complimented by fresh cut cedar, and dried anise.

Full bodied rich fruit and spice flavors follow, with nicely astringent tannins for counterbalance.

Ancho-Bourbon Amish Airline Chicken Breast

Lemon-Thyme Carrots, 4 Cheese Pommes Puree

Brassfield Pinot Noir 2019, High Valley Appellation

Dark, bold, and spicy wine with flavors of black cherry, pomegranate, and strawberry.

It also has notes of cola, oak, and earthiness.

Intermezzo

Sorbet

Blood Orange Sorbet, Honey Clove Mascarpone, Spiced Orange Zest, Lavender

Dessert

Tahitian Vanilla Creme Brulee

Brassfield Rose of Pinot Noir 2022

An alluring shade of cantaloupe, and that fruit shows on the nose, alongside fresh strawberry and watermelon aromas.

There's lift and balance to the palate, and a tart, lemon acidity.