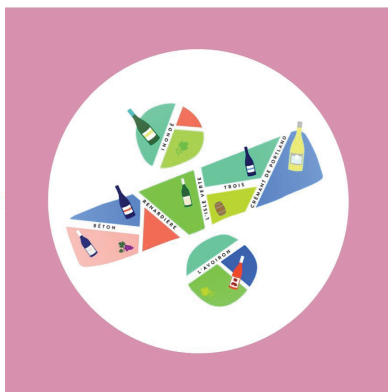


# DIVISION WINE • MAKING COMPANY •



## Reception

'toast&cheese' - housemade focaccia,  
whole milk ricotta, crushed tomato

## 2017 Sparkling

housemade ramp & BaetjeFarm  
goat cheese ravioli, stinging nettles

## 2017 Sauvignon Blanc "Environs"

spring vegetable panzanella salad,  
parmigiano-reggiano

## 2017 Gamay Noir "Renardiere"

tuna, boiled fingerling potato,  
green onion, olives, pistou

## 2016 Pinot Noir "Trois"

pecan wood smoked Benne'sFarm pork shoulder,  
confit mushroom salad

## 2016 Syrah "Gamine"

chocolate bouchon,  
honey/vanilla bean ice cream

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\$85/person + tax&gratuity

