

Sundance Bed & Breakfast

PRIVATE DINNER

Smoked Salmon Canapé

Shallot, Egg, Capers, Pickled Onion
Persian Cucumber, Chives, Caperberry
Bubu Arare & Crème Fraîche,
Served with Taro Chips

Cass 2015 Rockin' One Blanc (Paso Robles)
46% Roussanne, 37% Marsanne, 17% Viognier
90 Points – Vinous, November 2017

Seared Wild Alaska Halibut

Shiitake Mushroom, Edamame,
Wilted Spinach &
Yuzu Fennel Beurre Blanc

Niner Wine Estates 2017 Pinot Noir (Edna Valley)
100% Pinot Noir
94 Points – 2019 Monterey International Wine Competition

Braised Short Rib

Sweet Potato Puré, English Peas,
Haricot Vert & GSM Reduction Sauce

Epoch Estate 2010 Estate Blend (Paso Robles)
56% Syrah, 26% Grenache, 11% Mourvèdre, 7% Tempranillo
93 Points – Wine Spectator, February 2013

Chocolate Mousse Profiterole

Cinnamon Ice Cream, Cajeta,
Walnut Crumble, Crème Chantilly,
Meringue & Edible Flowers

Tablas Creek 2014 Vin de Paille Sacrérouge (Paso Robles)
100% Mourvèdre
93 Points – Wine Advocate, August 2016

Chef ~ Alma Ayón