

THE
RESTAURANT

AT MEADOWOOD

Wine

Matthaisson
White Wine
Napa Valley
2012

Kongsgaard
Albariño
Napa Valley
2013

Jean & Sébastien Dauvissat
Grand Cru
"Les Preuses"
Chablis
2007

La Pousse D'Or
Premier Cru
"Clos des 60 Ouvrées"
Volnay
2011

Chateau Montelena
"Estate"
Cabernet Sauvignon
Calistoga
2001

Jonata
"La Miel de Jonata"
Santa Ynez Valley
NV

Gaston Rivière
"Pineau des Charentes
1er Rosé"
Cognac
MV



THE
RESTAURANT

AT MEADOWOOD

Norman & Susan

Wednesday, December 31,
2014 borage oyster leaf
mignonette fermented
potato caviar nasturtium
aji escabeche celery spiny
tail wilted purslane
chestnuts samp grits
matsutake squid whelk
lasagna agretti kohlrabi
cooked in its own juice rye
porridge mustard rutabaga
baked in salt and soil
white truffle buckwheat
cured trout fermented
turnip coal roasted
sturgeon marrow parsnip
cabbage poultry tea
mangalitsa pork acorn
succulents persimmon beef
black allium shitake
taleggio "bread & butter"
apple manzanita blossom
jelly frozen pear lees
gjetost spice bush "julius"
roasted dates winter citrus
chocolate cherry tart

chef christopher kostow
director nathaniel dorn
900 meadowood lane saint
helena california
94574 | 707.967.1205

