



DOMAINE CARNEROS.

Tasting Flights

2 ounces of each wine

SPARKLING WINE SAMPLER

\$45 | *Château Society* \$36

Blanc de Noir

2022 Estate Brut Cuvée

2022 Brut Rosé

2022 Verméil Demi-Sec

RED WINE SAMPLER

\$45 | *Château Society* \$36

2023 Avant-Garde Pinot Noir

2023 Estate Pinot Noir

2023 Le Ciel Serein Pinot Noir

2023 The Famous Gate Pinot Noir

SPARKLING CHÂTEAU TASTING

\$60 | *Château Society* \$48

2020 Ultra Brut

2021 Single Vineyard Brut

2019 Late Disgorged Brut

2018 Le Rêve Blanc de Blancs

GRANDE TASTING

\$65 | *Château Society* \$52

2019 Late Disgorged Brut

2018 Le Rêve Blanc de Blancs

2023 Le Ciel Serein Pinot Noir

2023 The Famous Gate Pinot Noir

SPARKLING ELIXIR SAMPLER

\$50 | *Château Society* \$40

2020 Ultra Brut with four Land + Local natural elixirs

Blood Orange Fennel, Rose Cardamom Meyer Lemon,

Hibiscus Tulsi Ginger, and Elderflower Mint

Non-Alcoholic Flight \$35 | *Château Society* \$28

Pairings

CHEESE & CHARCUTERIE SELECTION

An abundant selection of four cheeses, three locally crafted charcuterie, and pheasant country pâté accompanied by Rustic Bakery crackers, local West Won Bakery baguette, California apricot & tart cherry honey fruit spread, nuts, apricots, cornichons, and peppadew peppers.

\$45 | *Château Society* \$36

CHEESE PAIRING

Four cheeses perfectly suited to enjoy with our sparkling wines. Current pairing includes Fog Lights from Arcata, California, Domaine du Vallage from France, Sea Scape and Faultline from Paso Robles, California. Accompanied by Rustic Bakery crackers, local California spring wildflower honey, nuts, and apricots.

\$25 | *Château Society* \$20

CHARCUTERIE & PÂTÉ SELECTION

Three artisan meats crafted by local salumi producer Pete Seghesio of Journeyman Meats in Sonoma are selected for their perfect pairing ability - Saucisson Sec Salumi, Parmesan Porcini Salumi, and Soppressata, served along with pheasant country pâté. Accompanied by local West Won Bakery baguette, California apricot & tart cherry honey fruit spread, whole grain mustard, cornichons, and Castelvetrano olives.

\$25 | *Château Society* \$20

VEGAN PAIRING

Three 'cheese' selections by artisan plant-based Nova Terra Creamery in Napa made from organically sourced cashew and almond milk - Mushroom, Balsamic Fig, and Herbs de Provence, served along with Koji-fermented 'foie gras' pâté and accompanied by Rustic Bakery crackers, nuts, and apricots.

\$28 | *Château Society* \$22.40

MACARONS

Organic, certified gluten-free macarons handmade with almond flour by Duverger in California. Indulge with a plate of four flavors - Raspberry, Coconut, Pistachio, and Salted Caramel, accompanied by seasonal fresh fruit.

\$18 | *Château Society* \$14.40

Caviar by Tsar Nicoulai

World-renowned producer of small-batch, sustainably-raised American Sturgeon caviar. Available individually, or as a caviar flight.

IMPORTED CAVIAR DUO - BAERII & OSETRA

Medium texture, rich, & nutty with a creamy finish.

1 ounce - \$95 | *Château Society* \$76

CLASSIC WHITE STURGEON

Savory, mild, simple & refined.

1 ounce - \$50 | *Château Society* \$40

SMOKED TROUT ROE

Sweet & smoky brined bead with a rich flavor.

2 ounces - \$35 | *Château Society* \$28

Caviar Flight

The ultimate indulgence, featuring three of Tsar Nicoulai's finest caviars:

Classic, Select, and Golden Reserve

Served with potato chips, toast points, and

Cowgirl Creamery crème fraîche.

½ ounce of each - \$165 | *Château Society* \$132

SMOKED SALMON PLATE

Rich and silky cold-smoked salmon from Tsar Nicoulai. Served with toast points and

Cowgirl Creamery crème fraîche.

4 ounces - \$25 | *Château Society* \$20

POSH NOSH - CAVIAR, NUGGETS, & TOTS

Six crispy chicken nuggets and a bowl of golden tater tots accompanied by a ½ ounce jar of Tsar Nicoulai Classic Caviar and housemade crème fraîche sauce.

\$35 | *Château Society* \$28