



DOMAINE CARNEROS.

## *Tasting Flights*

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2 ounces of each wine

### **SPARKLING WINE SAMPLER**

**\$40** | *Château Society* **\$32**

2019 Estate Brut Cuvée  
2019 Blanc de Noir  
2019 Brut Rosé  
2019 Verméil Demi-Sec

### **RED WINE SAMPLER**

**\$45** | *Château Society* **\$36**

2021 Avant-Garde Pinot Noir  
2021 Estate Pinot Noir  
2021 Le Ciel Serein Pinot Noir  
2021 The Famous Gate Pinot Noir

### **SPARKLING CHÂTEAU TASTING**

**\$55** | *Château Society* **\$44**

2018 Ultra Brut  
2019 Brut Rosé  
2017 Late Disgorged Brut  
2016 Le Rêve Blanc de Blancs

### **GRANDE TASTING**

**\$60** | *Château Society* **\$48**

2017 Late Disgorged Brut  
2016 Le Rêve Blanc de Blancs  
2021 Le Ciel Serein Pinot Noir  
2021 The Famous Gate Pinot Noir

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## *Pairings*

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### **CHEESE & CHARCUTERIE SELECTION**

An abundant selection of four locally sourced cheeses and four locally crafted charcuterie accompanied by Rustic Bakery crackers, sliced Bouchon Bakery baguette, Italian Plum cutting preserves from Girl Meets Dirt, nuts, apricots, and olives.

**\$45** | *Château Society* **\$36**

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### **CHEESE PAIRING**

Four cheeses perfectly suited to enjoy with our sparkling wines. Accompanied by Rustic Bakery crackers, Pink Bartlett pear cutting preserves from Girl Meets Dirt, nuts, and apricots.

**\$25** | *Château Society* **\$20**

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### **CHARCUTERIE SELECTION**

Four artisan salumi crafted by Journeyman Meats in Sonoma are accompanied by sliced Bouchon Bakery baguette, whole grain mustard, and olives.

**\$25** | *Château Society* **\$20**

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### **VEGAN CHEESE PAIRING**

Three selections by artisan plant-based Nova Terra Creamery in Napa made from organically sourced cashew and almond milk - Mushroom, Balsamic Fig, and Feta are accompanied by Rustic Bakery crackers, nuts, and apricots.

**\$25** | *Château Society* **\$20**

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## *Caviar by Tsar Nicoulai*

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

### **ESTATE WHITE STURGEON**

Luxuriously creamy, clean & smooth.  
1 ounce - **\$95** | *Château Society* **\$76**

### **CLASSIC WHITE STURGEON**

Savory, mild, simple & refined.  
1 ounce - **\$50** | *Château Society* **\$40**

### **TRUFFLE GOLDEN WHITEFISH**

Naturally infused with essence of truffle.  
2 ounces - **\$35** | *Château Society* **\$28**

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## *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.  
.5 ounces each - **\$165** | *Château Society* **\$132**

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### **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**

### **SMOKED STURGEON PATÉ**

Tsar Nicoulai smoked sturgeon whipped with ricotta, cream cheese, and spices into a rich spread. Served with water crackers and cornichons.  
**\$15** | *Château Society* **\$12**

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