



WINTER GUEST CHEF DINNER

Friday December 17th, 2021

\$300 per person, inclusive of tax & service

6:30pm, Reservations in quantities of four

CHEF JACOB JASINSKI, THE CHANLER AT CLIFFWALK

CHEF LOUIS ROSSI, CASTLE HILL INN

JAYCE CHAFFEE, IMPORTER, VINE FARMER INC.

SPENCER CHAFFEY, SOMMELIER, CASTLE HILL INN

CANAPÉS

Buckwheat gougères with truffle & Comté

Smoked chicken with mustard & shallot

Cured tuna loin, vinegar potato, green olive, almond

Solaris, Tenuta Lieselehof, "Vino del Passo," Alto Adige, Italy

VENISON TARTARE

Garlic, radish

Nebbiolo, Valfaccenda, Roero, Italy

SCALLOP

Pumpkin, kombu, truffled rice

Arneis, Cascina Val del Prere "Luet," Roero, Italy

RAVIOLI BIGUSTO

White truffle, black trumpet, celery root

Nebbiolo, Gianluigi Lano, "Rocche Massalupo," Barbaresco, Italy

BEEF DUET

Wagyu coulotte, glazed short rib, frico, smoked onion, aged balsamic

Nebbiolo, Claudio Boggione, Barolo, Italy

INTERMEZZO

Early winter citrus

OLIVE OIL CAKE

Single estate dark chocolate, cherry blossom honey, olive oil sorbet

Digestif & coffee

**The culinary staff at Castle Hill feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.*

