

solbar



solbar executive chef brandon sharp
and knights bridge winery's tim carl
present

**Meet the Maker
Summer 2013**

raw yellowtail

preserved lemon, green chickpeas, majoram, grains of paradise
2010 pont de chevalier sauvignon blanc

yukon gold potato gnocchi

salt point chanterelles, sweet corn, black truffle
2011 pont de chevalier chardonnay

liberty farms duck

sour cherry, black garlic jus, bok choy, sticky rice
2009 knights bridge estate cabernet sauvignon

beef tenderloin

medjool date, oxtail b'steeya,
pistachio, coffee, haricot verts
2009 knights bridge dr. crane cabernet sauvignon

\$130 per person

\$115 for Club Solage Members

*includes wine, tax and gratuity

for your reservation please contact Valeska Muromoto
at 707-226-0806 or valeska.muromoto@aubergeresorts.com



SOLAGE
CALISTOGA

Meet the Maker
featuring

Knights Bridge
Winery

Friday, August 2, 2013

6:00 - 9:00pm

