

# The Townsend Hotel

*Cervantes Winery*

## 1ST COURSE

### Chilean Sea Bass

**citrus risotto | grapefruit beurre blanc | charred supreme's | sweet pea tendrils**

*2022 Cervantes Palomino Sauvignon Blanc*

## 2ND COURSE

### Savory Mille-Feuille

**ratatouille | local mushroom | roasted olives | herb garlic olive oil with chili**

*2021 Cervantes Black Tail*

## 3RD COURSE

### Chicken Coq au Vin

**blistered pearl onions | roasted asparagus with parmesan | red wine reduction with  
crème da la butter**

*2021 Cervantes Cabernet Sauvignon*

## 4TH COURSE

### Seared Australian Wagyu Delmonico

**rosemary bread pudding | sauce foyot | arugula with olive oil**

*2018 Cervantes Black Tail*

## DESSERT

### Chocolate Caramel Coffee

**chocolate flourless cake | espresso ganache | caramel mousse | mocha  
cookie crunch**

*2021 Cervantes Fair Chase Mountain Cuvee*