
SHEERWATER

LAPOSTOLLE WINE DINNER

MAINE SCALLOP CARPACCIO

*rose wine aspic, yellow peach-banyul vinegar,
yuzu, crystalized rose petal*

LE ROSÉ 2018

BEET GOAT CHEESE ROULADE

*watercress-pistachio chlorophyll, trout roe,
23 carat gold*

CUVEE ALEXANDRE CHARDONNAY 2016

HOUSE MADE RICOTTA GNUDIS

parsnips-squid ink, burgundy truffle

CUVÉE ALEXANDRE CARMÈNÈRE 2016

VENISON LOIN

*roasted chestnut-cardamom mousse,
cabbage chartreuse, cabernet sauvignon reduction*

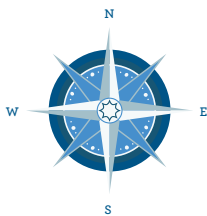
LAPOSTOLLE GRAND SELECTION

CABERNET SAUVIGNON 2015

THE CHERRY

*vanilla mousse, dark sweet cherry center,
chocolate fudge cake*

LE PETIT CLOS, VINEDO APALTA 2015



SHEERWATER

 VEGETARIAN

LAPOSTOLLE WINE DINNER

YELLOW PEACH CARPACCIO

*rose wine aspic, banyul vinegar, raw vegetables
salad, crystalized rose petal*

LE ROSÉ 2018

BEET GOAT CHEESE ROULADE

*watercress-pistachio chlorophyll, trout roe,
23 carat gold*

CUVÉE ALEXANDRE CHARDONNAY 2016

HOUSE MADE RICOTTA GNUDIS

parsnips-squid ink, burgundy truffle

CUVÉE ALEXANDRE CARMÈNÈRE 2016

CHARTREUSE DE CHOU

*roasted chestnut-cardamom mousse,
port wine reduction*

LAPOSTOLLE GRAND SELECTION
CABERNET SAUVIGNON 2015

BITTERSWEET CHOCOLATE + BLACK CHERRIES

LE PETIT CLOS, VINEDO APALTA 2015

