

# *Breaking Bread + Raw and Juicy Wine Dinner*

*February 22<sup>nd</sup> 6-9pm*

*Featuring low intervention & terroir forward natural wines by Erik Miller,  
founder and wine maker of Kokomo Winery, Sonoma Ca.*

*Known for his super clean and crisp line of natural wines from Breaking Bread,  
Erik will take us on a journey of the diverse of the often misunderstood Zinfandel grape;  
Americas Heritage Grape of California.*

*Food prepared by Hunter Davis, Jenifer Kuntz, Christin Gruber  
This menu is gluten free, vegan options are available.*

Arrival:

Sparkling Pet Nat : Rosé - Zinfandel

Whipped & Smoked Local Seafood Deviled Eggs

1<sup>st</sup> Course: Still Rosé - Zinfandel

Local Scallop and Stone Fruit Ceviche with Tarragon and Plantains

2<sup>nd</sup> Course: Al Dente - Mourvèdre Zinfandel Blend

Cultured Root Soup and Roasted Fennel

3<sup>rd</sup> Course: Chilled Zinfandel

White Oak Pastures Regenerative Tri-Tip Steak, Bok Choi & Wild Mushroom Sauté,  
Whipped Parsnips, Preserved Berry Glaze

4<sup>th</sup> Course: Marmalade - Muscat Blanc

Dulce de Leche Flan, Breaking Bread Preserved Cherries, Cultured Grayton Beach  
Meyer Lemons