Au Bon Climat Wine Dinner

with Special Guest Host Isabelle Clendenen

Tuesday, October 14, 2025 6:00 p.m. Reception | 6:30 p.m. Dinner \$135 per guest Call us for reservations. Seating is limited.

First Course

Caramelized Pear & Fennel Tart
Goat Cheese Fondue, Arugula, Lemon Thyme, Crispy Prosciutto
Au Bon Climat Pinot Gris/Pinot Blanc, Santa Barbara County

Second Course

Nantucket Bay Scallop Crudo Butternut Squash, Pickled Peppers

Au Bon Climat Chardonnay, Santa Barbara County
Au Bon Climat Chardonnay, Bien Nacido Vineyard, Santa Maria Valley

Third Course

Pan-Seared Duck, Pressed Lions Mane Mushrooms, Truffle Potatoes Anna, Roasted Tri-Colored Carrots, Mushroom Demi

> Au Bon Climat Pinot Noir, Santa Barbara County Au Bon Climat "Isabelle" Pinot Noir, California

Dessert

Mignardise
Assortment of bite-sized pastries

Executive Chef: Cassandra Soja
Pastry Chef: Jonathan Riegelmayer



