

JAXON KEYS

Winery & Distillery



Menu

Passed Hors D'Oeuvres

Poached Pear and Pennyroyal Lychee Croustade with Pomegranate Infused Honey

Mendocino Farm Duck and Tart Cherry Compote on a Red Bird Baguette Crisp

Filet Mignon on a Rosemary Biscuit with Pickled Radishes and Truffle Aioli

Family-Style Dinner

Smoked Mendocino Boar Legs and Loins Carved Style with Purple Tomatillo Relish

Longer Cooked Shoulder, Rib and Belly Chopped Style with Honey BBQ Glaze

Bodega Butterball Potatoes and Bay Blue Gratin with Shallots and Rosemary

Assorted Local Squashes with Boar Bacon, Sweet Cream and Toasted Sourdough Crumbs

Braised Winter Cabbage with Molasses and Toasted Fennel Seed

Romaine Spears with Buttermilk Dressing with Carrots, Green Garlic
Shoots and Focaccia Croutons

Assorted Rustic Breads

Dessert

Assorted Cheeses & Fruits