

# { B O U C H O N }

**Celebrate summer with an  
exclusive five-course tasting menu  
with Paul Hobbs Winery.**

**On August 15th enjoy seasonal  
delicacies and iconic wines with  
Paul Hobbs' Greg Urmini.**



**\$195 per person**

WITH

CHEF DE CUISINE

**Ross Melling**



HEAD SOMMELIER

**Sean Dawson**



## M E N U

### **Champagne and Gougères**

*Paul Hobbs Brut Sparkling Wine*

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### **Salade de Crabe**

**dungeness crab salad with corn,  
celery & tomato vinaigrette**

*2015 Paul Hobbs Chardonnay, Ellen Lane Estate,  
Russian River Valley*

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### **Gnudi**

**ricotta & parmesan dumplings  
with Australian winter truffles**

*2014 Paul Hobbs Pinot Noir, Russian River Valley*

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### **Cassoulet de Canard**

**duck leg, Toulouse & garlic sausages,  
smoked bacon & braised lamb with tarbais beans**

*2014 Paul Hobbs Pinot Noir,  
Katherine Lindsay Estate, Russian River Valley*

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### **Fromage**

**cloth bound Cabot cheddar from Vermont  
with fig membrillo toasted walnuts**

**& Bouchon Bakery crackers**

*2009 Paul Hobbs Cabernet Sauvignon,  
Beckstoffer To Kalon Vineyard, Oakville, Napa Valley*

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### **Tarte au Chocolat**

**K + M chocolate tart,  
salted caramel ice cream**

## R E S E R V A T I O N S

**707.681.2413 or [lwendt@bouchonbistro.com](mailto:lwendt@bouchonbistro.com)**