



Peloton Cellars

Winemaker Dinner

Course One

Hamachi Crudo

Calabrian chili crunch, grapefruit, lemon oil,
whipped avocado, mint, fennel pollen

2025 albarino

Course Two

Prosciutto Wrapped Halibut

"cream corn", preserved lemon and red onion
relish, crisp sage, brown butter

2022 chardonnay barrel fermented baked 1 year

Course Three

Smoked Duck Breast

roasted mushroom farro, roasted cipollinni onion,
cherry pinot noir duck demi, micro sorrel

2023 pinot noir Riven rock

Dessert

Chili Dark Chocolate Pot de Creme

cocoa nib crumble, blackberry compote,
blackberries, sea salt, mint

2023 reserve syrah

