

big table farm

WINE DINNER

AT SYLVAN TABLE

1.

2025 PINOT GRIS — HEAD ROOM

Crisp and textural with ripe orchard fruit, citrus blossom, and a hint of saline minerality.

Apple fennel & celery root salad with an apple mirin dressing, Idyll farm goat cheese and fermented ginger.

2.

2024 CHARDONNAY — ELUSIVE QUEEN

Bright and expressive with stone fruit, lemon curd, and a delicate flinty edge.

Roasted mushroom and parsnip “pot pie”.

3.

2024 PINOT NOIR — SUNNYSIDE VINEYARD

Juicy red berries, earthy spice, and a silky, lifted finish.

Crispy pork belly, fermented plum slaw, beetroot puree.

4.

2024 PINOT NOIR — EARTH

Dark cherry, wild herbs, forest floor, and a savory, structured core.

Rabbit, cherry & rosemary chutney, celery root roasted and pureed.

5.

2023 SYRAH — FUNK ESTATE / THE ROCKS

Bold and savory with blackberry, cracked pepper, smoky spice, and mineral depth.

48 hour beef short rib with coffee crust, maple glazed carrot, and potto rosti.

6.

2024 CHARDONNAY — WILD BEE

Lush and layered with ripe stone fruit, honeyed citrus, and a long, elegant finish.

Selection of cheeses & assorted fruits.

$125 PER GUEST

not including tax or 20% gratuity