



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 9: A Taste of the States

With Field & Fawcett

MENU

Arrival Wine & Canapés

Bourbon Glazed Salmon Taco, Jalapeno Jam
Beef & Smoked Applewood Slider Burger
Crab, Avocado & Cucumber California Roll

Sparkling Brut, Domaine Carneros
(California)

Grilled Stone Fruit & Burrata Salad

Basil, Scallion, Honeyed Chardonnay Dressing

Head High Chardonnay, Three Sticks
(California)

Scallop Crudo

Avocado, Grapefruit, Lime & Cilantro Dressing

Picpoul, Bonny Doon
(California)

Barbeque Roasted 'California Cut' of Walton Lodge Sirloin

'Santa Maria' Espresso Rub, Cabernet Reduction,
Confit Garlic Crushed Potato, Honey Roasted
Root Vegetables

Bear Cub, Pursued by Bear
(Washington State)

Apple Cider Donut

Rosemary Caramel, Blackberry & Cassis Salsa

Late Harvest Mourvedre, Cline Cellars
(California)

VEGETARIAN

Arrival Wine & Canapés

Bourbon Glazed Jackfruit Taco, Jalapeno Jam
Eggplant & Smoked Applewood Slider Burger
Avocado & Cucumber California Roll

Sparkling Brut, Domaine Carneros
(California)

Grilled Stone Fruit & Burrata Salad

Basil, Scallion, Honeyed Chardonnay Dressing

Head High Chardonnay, Three Sticks
(California)

Lightly Pickled Stem of King Oyster Mushroom

Avocado, Grapefruit, Lime & Cilantro Dressing

Picpoul, Bonny Doon
(California)

Barbeque Spiced Nut Roast

'Santa Maria' Espresso Rub, Tarragon Cream,
Confit Garlic Crushed Potato, Honey Roasted
Root Vegetables

Bear Cub, Pursued by Bear
(Washington State)

Apple Cider Donut

Rosemary Caramel, Blackberry & Cassis Salsa

Late Harvest Mourvedre, Cline Cellars
(California)

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.