

CHANDON

LOUNGE MENU

CHANDON FRIED CHICKEN SANDWICH \$ 29

Yuzu ranch, pickled jalapeños, chicories, toasted Challah bun

PAIRS WITH Yountville Vintage Brut, 2017

SMOKED TROUT 'CHIPS & DIP' \$ 27

Crème fraîche, pickled celery, dill, house-made potato chips

PAIRS WITH Los Carneros Vintage Brut, 2017

CALIFORNIA HALIBUT CEVICHE \$31

Fresno chili, charred lime, cilantro, coconut leche de tigre, tostada

PAIRS WITH Blanc Demi-Sec

HEIRLOOM TOMATO & STONE FRUIT 'CAPRESE' \$28

Kale pesto, fresh mozzarella, fig vin cotto

PAIRS WITH Étoile Rosé

PROSCIUTTO & COMPRESSED MELON \$29

Stracciatella, Chandon olive oil, mint

PAIRS WITH Réserve Brut

SUMMER SQUASH TEMPURA \$28

Meyer lemon, hazelnut romesco

PAIRS WITH Russian River Valley Vintage Blanc de Blancs, 2018

SUN GOLD TOMATO RIGATONI \$33

Confit garlic, Parmigiano Reggiano, Aleppo pepper

PAIRS WITH Meunier, Los Carneros 2020

BRENTWOOD CORN RISOTTO \$34

Crispy guanciale, ricotta salata

PAIRS WITH Tête de Cuvée, 2015

CHEESE & CHARCUTERIE \$48

Local selection with accoutrements

CHANDON OLIVE OIL CAKE \$14

Stone fruit, honey, vanilla mascarpone, pistachio

PAIRS WITH Blanc Demi-Sec

BRAZILIAN SUMMER CORN PUDDING \$11

Cinnamon sugar, lime zest

PAIRS WITH Garden Tea

SUMMER SAMPLE MENU