

Copperleaf
Restaurant & Bar



CEDERGREEN

cellars

CEDERGREEN CELLARS DINNER

October 23rd, 2026

First Course

DUNGENESS CRAB JOHNNY CAKE

celery root, pickled apple, trout roe, dill

Paired with 2024 Old Vines Chenin Blanc

Second Course

COCOA CAPPELLETTI

*burnt squash, chanterelles, brown butter,
amaretti, fried sage*

Paired with 2024 LUX Reserve Sauvignon Blanc

Third Course

VENISON LOIN

*smoked sunchoke purée, seared eryngi mushroom,
cipollini ripieni, huckleberry cabernet jus*

Paired with 2021 Cabernet Franc

Fourth Course

ASIAN PEAR TARTE TATIN

*aged white cheddar, vanilla bean
ice cream, walnut praline*

Paired with 2013 Thuja Red Blend