

# the vineyard table

Tyler Bowers Catering  
sunday, august 7, 2022  
flx agriculture

## Course 1

local cheese board  
*Cuvee Brut 2016*

## Course 2

*chilled cucumber and yogurt soup with crab*  
*Rosé of Pinot Noir 2021*

## Course 3

*peach, tomato, and fennel "panzanella"*  
*Dry Riesling 2021*

## Course 4

*confit chicken, brothy beans, roasted salt potatoes, agrodolce sauce*  
*Cabernet Franc 2020*

## Course 5

*olive oil cake with roasted local fruit and whipped cream*  
*Celsius 2019*

\*Menu may change subject to availability

\*If you have dietary restrictions, please contact us as soon as possible.