#### LATIN [FOH-LEE-UHM] LEAF

## FOLIUM

Autumn is a treasured time that allows us to slow down and reflect on a year's worth of dedication. The vineyard work winds down as the last red grapes are picked, and our vines senesce into dormancy. Vine leaves transform into a kaleidoscope of greens, reds, ambers, and browns before finally dropping to the ground, feeding nutrients into our organic soils. It's a harmonious lifecycle where each element of nature helps another and one that is at the heart of the FOLIUM menu. Sustainably minded food and wine grounded in a deep sense of place and shared with a warmth of spirit.

> \$150 PER PERSON \$200 WITH WINE FLIGHT \$230 WITH WINE PAIRING



2022 SPARKLING CHENIN BLANC Snacks

2023 CHENIN BLANC

pumpkin, chickpea, corn

#### 2021 MJW CHARDONNAY

chicken, cabbage, alliums

#### 2023 VIVID RED

reuben sandwich

#### 2017 SHIRAZ

duck, eggplant, mulberry

#### **BOTANICAL DIGESTIF**

fig, macadamia, citrus

TEA & COFFEE petit fours

#### OPTIONAL

cheese course from \$18

LATIN [FOH-LEE-UHM] LEAF

# FOL IUM

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#### 2022 SPARKLING CHENIN BLANC snacks

#### **2023 CHENIN BLANC**

pumpkin, chickpea, corn

#### 2021 MJW CHARDONNAY

cabbage, alliums, lime

#### 2023 VIVID RED

beetroot, sauerkraut, raclette

#### 2017 SHIRAZ

eggplant, amaranth, mulberry

#### **BOTANICAL DIGESTIF**

fig, macadamia, citrus

### TEA & COFFEE

petit fours

#### OPTIONAL

cheese course from \$18