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SANFORD  
SURPRISE TASTING MENU

January 13th, 2026

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Watercress Gnocchi, Roasted Baby Parsnips and Pickled Chanterelles, Duxelles Cream  
*2022 Vouvray :: Chenin Blanc – Champalou – Loire Valley, France*

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Seared Sea Scallop with Pickled Day Lilies, Ginger Yogurt, Elderflower Jam  
*2023 Hondarrabi Zuri :: Getariako Txakolina – Bodegas Aizpurua – Basque, Spain*

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Citrus Seared Swordfish with Roasted Potatoes and Oil Cured Cherry Tomatoes, Sorrel Lentil Stew  
*2023 Grüner Veltliner – Mantlerhof – Kremstal, Austria*

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Green Adjicka Pork Loin with Toasted Bulgar, Pepitas, Pumpkin and Quince  
*2023 Saperavi – Orgo – Georgia*

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Beef Striploin with Marinated Chickpeas, Corbaci Pepper Jam, Sesame Veal Sauce  
*2021 Cabernet Sauvignon – Husch Vineyards – Mendocino, CA*

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Chilled Grilled Pineapple Soup with Coconut Lime Sorbet

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Yogurt Cake and Door County Cherry Preserves, Lemon Verbena Ice Cream  
*2024 Moscato Fior d'Arancio – Maculan "Dindarello" – Veneto, Italy*