

L'Ecole

N° 41



Winemakers Dinner September 30th, 2026

TORCHED HAMACHI CRUDO

Crisp Asian pear, fresh pomegranate, white shoyu-ginger jus, and warm green cardamom-infused Arbequina olive oil.

L'Ecole N° 41 Old Vines Chenin Blanc

ROASTED KABOCHA & WILD CHANTERELLE AGNOLOTTI

Handmade pasta filled with sweet miso squash, sautéed foraged chanterelles, lemongrass beurre noisette, and crushed toasted hazelnuts.

L'Ecole N° 41 Sémillon

DUMPLING SPICED DUCK BREAST & CONFIT

Seared duck breast and shredded confit, roasted Delicata squash, silky sesame tahini purée, and a savory Syrah-tamarind glaze reduction.

L'Ecole N° 41 Ferguson Vineyard Estate

WARM SPICED APPLE & MEDJOOL DATE TART

Flaky layered phyllo with cardamom-dusted autumn apples and Medjool dates, lemongrass-infused house gelato, and pomegranate-honey nectar.

L'Ecole N° 41 Luminesce

\$149 Per Person / Includes Wines