



The Black Olive

Meet the Winemakers: Joanna Wells & Sean Castorani

Model Farm Wines — Sonoma Mountains

Reception

Alta Heights Chardonnay 2023

Alta Heights Pinot Noir 2023

- Wellfleet Oysters
- Salmon Gravlox — olive oil, citrus, dill
- Housemade Hummus on Cucumber

A bright and welcoming beginning to the evening.

First Course (Choice)

Model Farm Wildcat Mountain Chardonnay 2022

- Seared Scallop — blood orange, dill
or
- Grilled Artichoke — olive oil, lemon

Mineral, precise, and expressive—shaped by elevation and soil.

Second Course (Choice)

Model Farm P & M Staiger Vineyard Chardonnay 2023

- Seared Za'atar Tuna — citrus, olive oil
or
- King Salmon Souvlaki
or
- Marinated Hen of the Woods Mushrooms on Grilled House Sourdough with Tzatziki

A deeper expression—textured, balanced, and quietly powerful.

Third Course (Choice)

Alta Heights Pinot Noir 2023

- Ancient Greek style fish Cakes

or

- Savory Bread Pudding — a Black Olive invention of olive bread, leeks, portabella mushrooms, artichokes, and Greek cheese

Warmth and earth—bridging the elegance of Pinot into the depth to follow.

Fourth Course (Choice)

Model Farm Sonoma Mountain Cabernet Sauvignon 2023

- Cabernet-Marinated Tenderloin Tip Souvlaki

or

- Pythagorean Pie — longevity spinach, heritage greens, feta

Pythagorean Pie

A traditional green and feta pie inspired by the teachings of Pythagoras—rooted in balance, harmony, and a plant-based way of life.

Our version is made with longevity spinach and heritage greens originally cultivated in Oshinaka, Japan, and sourced through Emory Knoll Farm, founded by Ed Snodgrass—part of a global community of horticulturalists dedicated to advancing ecological understanding and biodiversity.

It was through Ed that we were introduced to his dear friend Steve Castorani, whose family shares this same deep connection to land and stewardship. His son and daughter-in-law, Sean and Joanna, carry that spirit forward through their work at Model Farm Wines.

Prepared in the Black Olive style, this dish reflects a lineage of thought and agriculture that spans cultures and generations—where food, farming, and philosophy are inseparable.

A wine of structure and depth, met with balance from the land.

Final Course

Model Farm Berger Vineyard Cabernet Sauvignon 2023 (Preview)

- Greek Hard Cheeses (Kefalotyri)
- Cacao Cake

A reflection on time—where wine, place, and memory come together.

Wines Available for Purchase

Whites

2023 Alta Heights Chardonnay – California — \$42

Bright and expressive with notes of orchard fruit, citrus, and a clean mineral finish. A beautifully balanced, easy-drinking Chardonnay.

Qty: _____

2022 Model Farm Wildcat Mountain Vineyard Chardonnay — \$74

Elegant and mineral-driven, with pear, apple, and almond layered over vibrant acidity and coastal freshness.

93 Points – John Gilman

Qty: _____

2023 Model Farm P & M Staiger Chardonnay — \$74

From high-elevation vines, this Chardonnay shows precision and depth with stone fruit, floral notes, and refined structure.

94 Points – Vinous / 94 Points – John Gilman

Qty: _____

Reds

2023 Alta Heights Pinot Noir – California — \$42

Silky and approachable with red berry fruit, soft spice, and a smooth, elegant finish.

Qty: _____

2023 Model Farm Sonoma Mountain Cabernet Sauvignon — \$74

Classic, old-school Cabernet with cassis, dark berries, and earthy complexity, framed by fine tannins and balance.

95+ Points – John Gilman

Qty: _____

2023 Model Farm Berger Vineyard Cabernet — \$134

From one of Sonoma's most historic sites, this wine is powerful yet refined, with depth, structure, and long aging potential.

95 Points – John Gilman

Qty: _____

La Cruz Syrah — \$48

Aromatic and complex with red and black fruit, smoked meats, spice, and floral notes—pure, balanced, and deeply expressive.

94 Points – John Gilman

Qty: _____