



Root-to-Rock

Root & Flower has teamed up with Lemon Rock Sommelier Services to create a private dining experience that brings their *Ying & Yang* flavors to you. Chef Matt and his culinary team prepare your food; Lemon Rock pairs the wine, sets the stage, procures your food, and plates each course family-style, putting the finishing touches on each dish right in your kitchen. From popping the first bottle of bubbly to polishing the last glass, Lemon Rock services the party from start to finish.

Depending on your desired dining experience, Root-to-Rock features three distinct menus of choice: The **Full Root Experience** is a complete dinner menu; **Happy Hour** is best for Après; and the **Very Happy Hour** is designed as a singular indulgence or decadent Add-On. To compliment these delicious offerings, Lemon Rock pairs and provides wines from their partner producers in the Pacific Northwest and in-house cellar.

Whether you want to relax at home with your family, entertain a small gathering, or celebrate life in the Rockies with a few dozen of your closest friends, let us bring the Root-to-Rock Experience to you.

Starting Prices for Groups of 6 People or More

(Includes Root & Flower's Menu, Select Wines, All Taxes and Services)

Full Root Experience: \$225/person

Happy Hour: \$125/person

Very Happy Hour: \$195/person

Contact jason@lemonrockwines.com to book your next event!

Root-to-Rock Wine Selection

(Pick 1 bottle for every 2 guests in your party)

Moutard Brut "*Grand Cuvée*" Champagne, FR NV

Corollary "*Cuvée 1*" Sparkling Brut Rosé, Willamette Valley, OR 2018

Shovel Blanc Rosé, Willamette Valley, OR 2021

Sommelier's Choice, Sancerre, FR

EIEIO "*Cuvée E*" Chardonnay, Willamette Valley, OR 2018

Granville "*Farmhouse*" Pinot Noir, Willamette Valley, OR 2018

Force Majeure Estate "*Parabellum-Coulée*" Syrah-Blend, Red Mountain, WA 2019

Krutz Family, Cabernet Sauvignon, Napa Valley, CA 2019



Full Root Experience*

Castelveltrano **Olives & Goat Feta**, Candied Lemon, Roasted Garlic, Chili Flakes
Local **Mushroom Rillette**, Vidalia Onion Jam, Local Greens, Mustard Seeds, Toasted Bread

Charcuterie & Cheese, House-made Accoutrements, Lavash

Heirloom Tomato & Gulf Shrimp Salad, Corn-Ginger Emulsion, Chili Oil, Cider Vin, Herbs, Greens

Scallop Aguachile, Shaved Cucumber, Jicama, Cilantro, Watermelon & Thai Chili

Steak a la Plancha, Steak Brochettes, Confit Spring Onions, Mint Chimichurri

Beef Fat Potatoes, Wagyu Beef Tallow, Black Garlic Aioli, Peanut Chili Crisp, Fresh Chive

Basque **"Burnt" Cheesecake**

\$225/person | Groups of 6 or More

(Includes the Ying & Yang Menu, Select Wines, All Taxes and Services)

Happy Hour*

Deez Nuts

Castelveltrano **Olives & Goat Feta**, Candied Lemon, Roasted Garlic, Chili Flakes

Local **Mushroom Rillette**, Vidalia Onion Jam, Local Greens, Mustard Seeds, Toasted Bread

Charcuterie & Cheese, House-made Accoutrements, Lavash

\$125/person | Groups of 6 or More

(Includes Happy Hour Menu, Select Wines, All Taxes and Services)

Very Happy Hour*

Royal Oscietra Calvisius **Caviar**, Crème Fraîche, Blinis, Traditional Accoutrements

East & West Coast **Oysters**, Mignonette, Fresh Lemons

\$195/person | Groups of 6 or More

(Includes app. 10 grams of Caviar & 6 Oysters per person, Select Wines, All Taxes and Services)

Add-Ons*

Specialty Cocktails

Oysters

Caviar

Reserve Wines

And More

*all dishes and items are subject to change based on seasonal availability and Chef's Inspiration



Specialty Cocktails

(6 to 8 drinks per liter)

Saved by the Bell

mezcal, tequila, red bell pepper shrub, lemon, chili liqueur

\$125/liter

Smoking Bird

mezcal, tequila, pineapple shrub, bitter liqueur, lemon

\$125/liter

Desert Solitaire

vodka, chili liqueur, lime, herbs

\$150/liter

Midnight Cowboy

whiskey, amaro, bitter liqueurs

\$195/liter

Gin & Lost Identity Hibiscus Tonic

\$150/liter

Vodka or Tequila & Lost Identity Citrus Tonic

\$150/liter