



Wine Dinner

CHEF'S CHOICE HOR D'OEUVRES

CARBONISTE, SPARKLING ALBARINO, GOMES VINEYARD

FIRST COURSE

CALAMARI AND OCTOPUS

wood charred, 'nduja olive vinaigrette, confit potato, Scilian salsa verde

"THE WHITE COAT"

ROUSANNE AND GRENACHE BLANC

SECOND COURSE

LAMB TORTELLONI

house ricotta, lamb reduction, rainbow chard, mascarpone fonduta, pancetta cracklings, grana padano

"BECHTOHOLD VINEYARD"

CINSAULT, LODI

THIRD COURSE

DUCK AND GRAS EMPANADA

duck carnitas, Hudson Valley foie gras, golden raisins, winter salad, orange habanero glaze

"BUCK COBB"

ZINFINDEL, AMADOR COUNTY

FOURTH COURSE

PORK TOMAHAWK

duroc chop, creamed caraway cabbage, garnet potato, farmers cheese pierogi, cider glaze, apple agrodolce

"ESTATE"

CABERNET SAUVIGNON, NAPA VALLEY

FIFTH COURSE

POT DE CREME

bitter and milk chocolate, caramel banana, creme chantilly, toasted hazlenuts

"HAYNE VINEYARD"

PETITE SIRAH, NAPA VALLEY