



# WINE DINNER

## RECEPTION

Malpeque Oyster + Wood Sorrel 'Liquor'

'Brut,' Carneros, 2015

## AMUSE BOUCHE

Melon + Iberico + Basil Flower

'Brut,' Carneros, 2015

## FIRST COURSE

Tiradito of Hamachi

tangerine yuzu kosho | nitro citrus | elderflower | green strawberry

'Brut,' Carneros, 2015

## SECOND COURSE

Scallop Mousseline + Lobster Carpaccio  
roe | snap peas | brioche | lemongrass beurre monte

'La Reve', Carneros, 2011

## THIRD COURSE

Black Truffle Gnocchi + Chanterelles  
iberico | ramps | hen of the woods | fermented plum

'Le Ciel Serene' Chardonnay, Carneros, 2016

## FOURTH COURSE

Peking Duck Leg + Blue Prawn  
jimmy red grits | fava bean | mustards | pickled kumquat

'Estate' Pinot Noir, Carneros, 2016

## FIFTH COURSE

Crème Fraiche + Strawberry Mousse  
almond sponge | peach coulis | berry meringue

'Brut Rose', Carneros, NV

