

# *Plumpjack Collection Dinner*

*Tuesday, March 15<sup>th</sup>, 2022*

## **Amuse**

West Coast Oyster  
Passionfruit, cilantro, aji amarillo  
*2020 Cade Sauvignon Blanc, Napa Valley*

## **First**

Ocean Trout  
Haricot vert, almonds, saffron parmentier, brown butter  
*2019 Odette Reserve Chardonnay, Napa Valley*

## **Second**

Gnochetti  
Lamb ragu, black currante, tomato, broccoli rabe, fontina  
*2018 Plumpjack Merlot, Napa Valley*

## **Third**

Grilled Short Rib  
Aligot croquette, creamed spinach & leeks, bordelaise, crispy garlic  
*2018 Adaptation Cabernet Sauvignon, Napa Valley*

## **Cheese**

Gorgonzola Dulce  
Walnut, cocoa nib, crostini  
*2018 Cade Cabernet Sauvignon Estate, Howell Mountain*



Jason Ramos, Executive Chef  
Katherine King, Pastry Chef  
Gloria LaGrassa – Owner