

# Opus One Wine Dinner

Wednesday April 27<sup>th</sup>, 2022

## Amuse

Bairdi Crab Dumpling  
grilled ramps, seaweed, shellfish consomme  
*2019 Gérard Bertrand Crémant de Limoux Brut*

## First

Butter Poached Halibut  
english peas, favas, mussels, nduja vinaigrette  
*2020 Maison Albert Bichot Chablis Domaine Long-Depaquit*

## Second

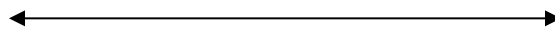
Ricotta Gnocchi  
veal shank, porcini, asparagus, hazelnut, fontina  
*2014 Opus One (Magnum)*  
*2016 Opus One*

## Third

Angus Sirloin  
pommes sarladaise, romaine pancetta, olive tapenade, bordelaise  
*2013 Opus One (Magnum)*  
*2018 Opus One*

## Cheese Course

Humboldt Fog  
strawberry, balsamic, hazelnut, crostini  
*Overture by Opus One, MV*



Jason Ramos, Executive Chef  
Gloria LaGrassa - Owner