

Sommelier Dinner

Introducing Sommelier Sean Price

Wednesday, October 5th, 2022

Amuse

west coast oyster
lemon, buttermilk, caviar

2016 Marguet champagne grand cru ambonnay

First

hamachi crudo
Aji jobito, herbs, scallion, tom yum viniagrette
2020 J.J. Prum Wehlener Sonnenuhr Reisling Kabinett

Second

halibut
sunchoke, rainbow carrot, hazelnut, lobster-truffle jus
2016 Vincent Girardin Meurseault 1er Cru Les Charmes

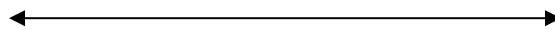
Third

domestic lamb loin
neck terrine, polenta fondue, mushroom caponata, pine nut, rosemary jus
2006 Castello Romitorio Brunello di Montalcino

Dessert

dark chocolate brownie
Chocolate crémeaux, whipped ganache, cocoa nib, vanilla ice cream

2001 Domaine de Rancy Rivesaltes Ambre



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