

Opus One Wine Dinner

Wednesday March 8th, 2023

Amuse

Potato Croquette
soppressata, fontina, green onion, lemon aioli

Crémant - TBD

First

Maine Lobster
acquerello risotto, lion's mane, red dulse seaweed, bouillabaisse jus

Chablis - TBD

Second

Domestic Lamb Neck
polenta fondue, cremini, black truffle, tomato & niçoise olive conserva

2012 Opus One

Third

Angus Sirloin
pommes rosti, creamed swiss chard, tomato confit, sauce au poivre

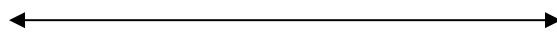
2016 Opus One

2019 Opus One

Cheese Course

Welsh Rarebit
aged cheddar, sourdough, pork cracklins

Overture by Opus One, MV



Jason Ramos, Executive Chef

Gloria LaGrassa - Owner