

Corn & Tomato Dinner

Thursday August 31st, 2023

Amuse

Dayboat Scallop
corn pudding, jalapeño, green tomato jam

N.V. Marguet Champagne Cru Yuman

First

Heirloom Tomato Salad
burrata, soppressata, lime basil, pine nuts, semolina, gazpacho

2022 Domaine de Marquilliani Corse Blanc de Marquilliani

Second

Lumache Pasta
king crab, corn, cherry tomato confit, garlic scapes, truffle-crab broth

2020 Domaine Comte Abbattucci Faustine Rosé Vieilles Vignes

Third

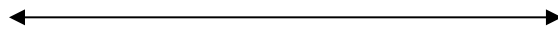
Domestic Lamb Loin
castle valley grits, merguez sausage, corn, ratatouille condiment

2019 André Peret St. Joseph

Dessert

Sweet Tomato Tart
ricotta, candied tomato, corn compote, black pepper, corn ice cream

2019 Carmes de Rieussec



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

While we make every effort to accommodate dietary restrictions, to prevent extended delays between courses, our ability to accommodate some restrictions during special events/wine dinners is limited.

We apologize in advance for any inconvenience this may cause.