

American Wine Dinner

Wednesday, October 11th, 2023

Amuse

West Coast Oyster
cucumber, red dulse seaweed, dashi

N.V. Racines Chardonnay Grand Reserve Sta. Rita Hills, Central Coast, California

First

Dayboat Scallops
kabocha squash, bacon, brussels leaves, peanut, ginger
2019 Iconoclast Chardonnay, Russian River Valley, Sonoma, California

Second

Wild Mushroom Risotto
taleggio, tuscan kale, tomato confit, escargot fricassee

2021 Cameron Pinot Noir Ribbon Ridge AVA, Oregon

Third

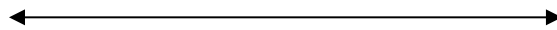
Grilled Sirloin
pommes aligot, baby carrots, cipollini, swiss chard, sauce au poivre

2018 Gramercy Cellars Cabernet Sauvignon Columbia Valley, Washington

Dessert

Apple Mille Feuille
honey crisp apple, brown butter pastry cream, puff pastry, apple sorbet

2021 Hermann J. Wiemer Riesling Late Harvest Estate, Finger Lakes, New York



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.