

Groth Dinner

Thursday November 14th, 2024

Amuse

Lobster Summer Roll
thai herbs, jalapeno, cucumber, peanut condiment
2023 Groth Sauvignon Blanc, Napa Valley

First

Butter Poached Halibut
fregola sarda, saffron, lobster, fennel, bouillabaisse jus
2022 Groth Estate Chardonnay, Napa Valley

Second

Duck Confit
creamy spaetzle, porcini, frisee, almond, huckleberry
2021 Groth Cabernet Sauvignon, Oakville, 40th Anniversary

Third

Grilled CAB Sirloin
hen of the woods, swiss chard, pommes pont-neuf, madeira sweetbread jus
2020 Groth Oakcross Proprietary Red, Oakville

Cheese

Roquefort
pear marmalade, crostini, walnut crumble
2021 Groth Reserve Cabernet Sauvignon, Oakville



Jason Ramos, Executive Chef
Brian Hider, Wine Director
Sean Price, Sommelier
Gloria LaGrassa – Owner