

Wentworth Wine Dinner

Thursday, November 6th, 2025

Amuse

Baked Oyster

garlic butter, pangrattato, citrus

2023 Wentworth Chardonnay "Nash Mill Vineyard" (95 points – Wine Enthusiast)

First

Ricotta Gnocchi

pancetta, chanterelles, goat cheese, basil pistou

2023 Wentworth Chardonnay "Wentworth Vineyard" (96 points – Wine Enthusiast)

Second

Grilled Swordfish

parmesan risotto, broccoli rabe, oregano, beurre rouge, black truffle

2023 Wentworth Pinot Noir "Anderson Valley" (94 points – Decanter Magazine)

Third

Short Rib

polenta fondue, gruyere, hen of the woods, bacon, brussel leaves, bordelaise

2023 Wentworth Pinot Noir "Abel Vineyard" (98 points – Wine Enthusiast)

Cheese

Humboldt Fog

dried cherry jam, pink peppercorn, almonds, crostini

2023 Wentworth Pinot Noir "Wentworth Vineyard" (100 points – Wine Enthusiast)



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa – Owner

\$199 Per person (not including tax and gratuity)