

# Opus One Wine Dinner

Wednesday March 11<sup>th</sup>, 2026

## Amuse

Crispy Potato

smoked salmon mousse, caviar, truffle-buttermilk vinaigrette

*Champagne - tbd*

## First

Dayboat Scallops

lobster & polenta fondue, frisee, black truffle, lobster espuma

*Pouilly-Fuissé - tbd*

## Second

Cervena Venison Loin

fregola sarda, tomato, pancetta, eggplant caponata, pink peppercorn jus

*2015 Opus One*

## Third

Grilled CAB Sirloin

beef tallow potatoes, brussel leaves, wild mushrooms, truffle jus

*2018 Opus One*

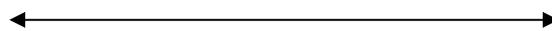
*2022 Opus One*

## Cheese Course

Jasper Hill Clothbound Cheddar

honeycrisp apple mostarda, walnut crumble, semolina toast

*2022 Overture by Opus One*



Jason Ramos, Executive Chef

Brian Hider, Wine Director

Gloria LaGrassa - Owner