

Continuum Estate Dinner

Thursday April 16th, 2026

Amuse

Hamachi Sashimi

spring pea salad, pistachio, radish, passion fruit vinaigrette

2023 Sentium Sauvignon Blanc

First

Chickpea Crepe

braised lamb shoulder, herbed ricotta, roasted tomato, eggplant caponata

2018 Novicium Proprietary Red

Second

Acquerello Risotto

grilled pork belly, cremini mushrooms, gorgonzola dolce, broccoli rabe pesto

2014 Continuum

2019 Continuum

Third

Grilled Short Rib

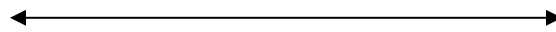
cheddar grits, baby carrots, shallots, olive, rosemary, “daube Provençale” jus

2022 Continuum

Dessert

Cherry Napoleon

almond-ricotta cream, puff pastry, cherry compote, cherry sorbet



Jason Ramos, Executive Chef

Pastry Chef, Katherine King

Brian Hider, Wine Director

Gloria LaGrassa - Owner