

# Spring Harvest Dinner

Thursday May 28<sup>th</sup>, 2026

## Amuse

Lamb Meatballs

English pea fricassee, fregola, mint pistou

*2024 Tiberio Cerasuolo d'Abruzzo*

## First

Red Snapper Carpaccio

asparagus, spring radish, clams, sourdough, green garlic vinaigrette

*2024 Domaine de Cristina Côtes du Rhône Blanc Cristia Collection*

## Second

Soft Shell Crab Tempura

morels, braised wax & fava beans, polenta fondue, radicchio

*N.V. Corbon Chardonnay Champagne Grand Cru Blanc de Blancs Brut Avize*

## Third

Grilled CAB Sirloin

creamed spinach & arugula, spring onion, baby carrots, bacon-onion jam

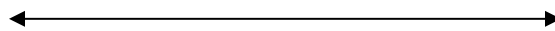
*2021 Alpasión Grand Cabernet Franc*

## Dessert

Strawberry-Rhubarb Opera Cake

almond joconde, basil crèmeaux, lime mousses, basil ice cream

*2025 G.D. Vajra Moscato d'Asti*



Jason Ramos, Executive Chef

Pastry Chef, Katherine King

Brian Hider, Wine Director

Gloria LaGrassa - Owner