

MENU

AMUSE

“Bacon and Eggs” Truffle infused custard, veal stock ragout, shaved truffle, crispy prosciutto

Wine Pairing - Flowers Rosé

FIRST

Crab Salad: Glass Noodles, Thai Chilis, Garden Vegetables, Coconut Lime Dressing, Peanuts

Wine Pairing - Flowers Chardonnay

SECOND

Curried Lamb Neck Empanada Poblano Yogurt, Lamb Neck Jus, Kumquat Chutney

Wine Pairing - Flowers Pinot Noir

INTERMEZZO

Cranberry Vodka Sphere Fresh Strawberries, Volcanic Salt, Mint Powder

THIRD

Country Sopes: Duck Picadillos, Butternut Squash, Bean Puree, Dressed Cabbage, Pecan Crema, Cotija

Wine pairing - Benton-Lane Pinot Noir

FOURTH

Venison Loin: Parsnip Puree, Medjool Dates, Pickled Ginger, Smoked Chocolate Tortellini

Wine pairing - Leviathan Red Blend

FIFTH

Cabernet Chocolate Mousse: Wafer Canoe, Caramel Sea Salt Gelato, Chocolate Feather

Wine pairing - Faust Cabernet Sauvignon

HUNEEUS
VINTNERS