



FOOD & WINE PAIRING MENU

WEDNESDAY, NOV. 4TH

SMOKED TROUT

Compressed Cucumber / Green Apple / Smoked Trout / Lemon Creme Fraiche / Dill Oil
Veuve Ambal Cremant de Bourgogne Brut Grande Rose

SEARED SCALLOP

Cauliflower Puree / Ginger Beurre Blanc / Chive Oil / Golden Raisins
Alexander Valley Vineyards Gewurz Mendocino County 2025

CRISPY-SKIN SEA BASS

Spring Pea Puree / Shave Fennel / Lemon Caper Vinaigrette
J. Lohr Vineyards & Wines Chardonney Paperwhite Unoaked Arroyo Seco 2023

PORK TENDERLOIN

Roasted Apple Puree / Whole Grain Mustard Jus / Crispy Sage
J. Lohr Vineyards & Wines Valdiguie Wildflower Monterey 2022

CHOCOLATE CREME BRULEE

Dark Chocolate Custard / Amarena Cherries / Cocoa Nibs
Iron + Sand Cabernet Sauvignon Paso Robles 2022