

5 Course Menu & Wine

COURSE 1

Foie Gras Pate
Pickled Beet, Sourdough, Bright Herbs
Grand Rose Brut Champagne

COURSE 2

Embered cucumber
Sesame, Bonito Vinegar, Cured Yolk
Le Pre Vaujour Sancerre

COURSE 3

Beef Tartare
Colatura di Alici, Shallot, Quail Egg
Oakville Cabernet Franc

COURSE 4

Poached Halibut
Fennel Bouillabaisse, Winter Pickles, Trout Roe
Garzon Albarino

COURSE 5

Prime Ribeye
Black Garlic, Parsnip, Midnight Moon
Olema Cabernet Sauvignon

