



WINE DINNER MENU

Caviar & Egg

Truffle Custard, Chives, Crème Fraîche

Paired with **Emmolo Sauvignon Blanc**

Beet Cured Salmon

Horseradish, Pumpernickel, Lemon, Dill

Paired with **Mer Soleil 'Reserve' Chardonnay, Santa Lucia Highlands 2023**

Pork Belly

Yuzu, Miso Caramel, Black Garlic, Apple

Paired with **The Vinekeeper Cabernet Sauvignon, Napa Valley**

Duck Breast

Potato Pavé, Pear, Red Wine Reduction

Paired with **Caymus Cabernet Sauvignon, Napa Valley**

60 Day Dry Age NY Strip

Fondant Potatoes, Green Peppercorn, Cognac,

King Oyster Mushrooms

Paired with **The Walking Fool Red Blend**