



SPRING 2018
WINE AND FOOD PAIRING
FOUR COURSE TASTING MENU
\$90 PER PERSON

1ST COURSE

ZINA HYDE CUNNINGHAM 2016 RUSSIAN RIVER VALLEY SAUVIGNON BLANC
Poached Glauum Ranch Free Range Egg & Spring Vegetable Salad
Shaved 'Assa' Aged Chevre, Grapefruit Segments, Pickled Radish
Champagne Vinaigrette & Meyer Lemon Aioli

2ND COURSE

2015 'ADELINE'S VINEYARD' CHARDONNAY RESERVE, ANDERSON VALLEY
Potato & Spring Onion Soup
Spring Onion Top Purée, Crumbled Bacon
Shoestring Potatoes & Toasted Pistachio

3RD COURSE

ZINA HYDE CUNNINGHAM 2015 REDWOOD VALLEY VEOLA
Oven Roasted Snake River Farms Kurobuta Pork Tenderloin
Chinese Five Spiced Pork Eggroll & Wonton
Savory Savoy Cabbage & Dandelion Greens
Raisin Compote, Pomegranate Cherry Jus

4TH COURSE

LEDSON 2013 ALEXANDER VALLEY 'ESTATE' CABERNET SAUVIGNON
Grilled Black Canyon Ranch Ribeye
Broccolini, Tomato Risotto & Shaved Asiago
Blackberry Peppercorn Demi-Glace

OPTIONAL DESSERT COURSE AND PAIRING

ADD \$25.00

LEDSON NV REDWOOD VALLEY 'SWEET IDA MAY' LATE HARVEST ZINFANDEL
Oeufs à la Neige in Tuile Cup
All Spice Anglaise, Chocolate Mousse
Fresh Berries & Sugar String

WINEMAKER: STEVE LEDSON EXECUTIVE CHEF: YOSHIHARU SOGI

RESERVATIONS ARE REQUIRED

AVAILABLE DAILY 6:00 – 7:30 PM EXCEPT ON TUESDAY AND WEDNESDAY