

Wine & Food Dinner Series

Amuse Bouche

**Compressed Watermelon**

shaved radish, cotija cheese (spoon)

**Chilled Pea Soup**

barrel stave smoked bacon, lemon gremolata

**Sous Vide Angus Beef**

Yukon gold potato risotto, organic yellow carrot, alexander valley farms asparagus demi glace

**Vanilla Panna Cotta & Chocolate mousse**

mint scented strawberries, blackberries,  
kumquat gastrique, brown butter crumble, chocolate perles