

CALIFORNIA WINE DINNER

WALLY WINE FEST

APRIL 5TH 2019

\$120 PER PERSON PRE FIX

GATHERING

SPICY AND CRISPY WAHOO WONTON TOWERS
WILD BOAR TOSTADAS WITH CUMIN AIOLI, RED CHIMICHURRI, AND KOHLRABI SLAW
VEGETARIAN "DOUBLE-DOUBLE, ANIMAL STYLE"
LOBSTER AND MISO "SHOTS"

2014 WRITER'S BLOCK GRENACHE
2016 STEELE PINOT BLANC

1ST COURSE

SESAME SEARED AHI TUNA WITH SESAME SOY VINAIGRETTE, WASABI CREAM
AND FRIED WATERMELON WITH WAKAME SALAD

2016 WRITER'S BLOCK PINOT NOIR

2ND COURSE

PAN SEARED SCALLOP WITH BASIL CUSTARD, STRAWBERRY GASTRIQUE,
FRIED LERAYSVILLE CHEESE CURD, BALSAMIC PEARLS

2017 SHOOTING STAR SAUVIGNON BLANC

3RD COURSE

POURED OYSTER "CHOWDER", CUCUMBER CAPELLINI, DILL, SOUSVIDE FENNEL FROND

2014 STEELE CUVÉE CHARDONNAY

4TH COURSE

BACON WRAPPED CRISPY FREE RANGE CHICKEN OVER CHARRED SWEET CORN AND
JALAPENOS, AVOCADO PUREE, SRIRACHA AIOLI, QUESO FRESCO,
FRESH SALSA VERDE, CHICCARONES

2015 WRITER'S BLOCK MALBEC

5TH COURSE

NORTHERN CALIFORNIA RAISED DRY AGED BEEF TWO WAYS, SMOKED LOBSTER
MUSHROOMS, CALIFORNIA RED WINE SYRUP, HEIRLOOM CARROTS,
TEMPURA BABY ONION RING

2015 WRITER'S BLOCK MALBEC

DESSERTS

CITRUS LAVENDAR PANNA COTTA, CHOCOLATE MISO BROWNIE WITH ALMOND
CLUSTERS, AND GOLD RUSH STRAWBERRY BONBON

