

# 40<sup>th</sup> | Food & Wine

Anniversary | Pairings Dinner

## Tuna Sashimi & J Vineyards Cuvee 20 Brut

#1 tuna soba, sesame seaweed, Japanese vinaigrette, wasabi, yam chips

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'20 Russian River Valley | almond, Braeburn apple, Cara Cara orange

## Peashoot Mango Salad & Santa Margherita Pinot Grigio

peashoots, shaved mango, baby gem lettuce, ginger vinaigrette

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'22 Alto Adige, Italy | Golden Delicious apples, Meyer lemon

## Duck L'Orange & J Vineyards Pinot Noir

seared duck breast, napa cabbage, orange gastrique

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'21 Russian River Valley | blackberry, cherry, plum, cranberry, lavender

## Dry-Aged New York Strip & Orin Swift Abstract CA Red

roasted NY strip, seared foie gras, celery root hash, au jus

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'22 Grenache, Petite Sirah, Syrah | berry jam, chocolate, anise, balsamic

## Bread Pudding a la Mode & Orin Swift 8 Years in the Dessert

Taharka Bro.'s vanilla ice cream poached Honeycrisp apples, rum syrup

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'22 Zinfandel, Syrah, Petite Sirah | raspberry, espresso, cedar, mint