

Food & Wine

Pairing Menu

FRIDAY, MARCH 21ST | STARTING AT 7PM

5-COURSE MENU

AMUSE

Oyster Ceviche
Aji Amarillo | Cilantro |
Red Onion

PAIRED WITH

Gloria Ferrer - Brut,
California, USA

1ST APPETIZER

Grilled Langoustine
Fregola Salad | Lime Mayonnaise |
Puffed Yellow Tomato

PAIRED WITH

Charlotte's Home - Sauvignon Blanc,
California, USA

2ND APPETIZER

Sautéed Seabass Fillet
Flamed Baby Zucchini | Truffle Potato
Mousseline | Saffron Beurre Blanc

PAIRED WITH

Chalk Hill - Chardonnay,
California, USA

MAIN COURSE

Duck Fillet
BBQ Bimi | Red Cabbage Crème |
Flamed Onion | Laurel Red Wine Sauce

PAIRED WITH

Russian River Valley - Pinot Noir,
California, USA

DESSERT

Mascarpone Cremeux
Stewed Pear | Pecan Nuts |
Green Apple

PAIRED WITH

Knight's Valley - Cabernet Sauvignon
California, USA



**RODNEY
STRONG**

Rodney Strong Vineyards – Celebrating Fine Wine Since 1959

Savor the essence of Sonoma County with our handcrafted wines. From bold and velvety Cabernet Sauvignon to crisp, elegant Chardonnay and silky Pinot Noir, each bottle tells a story of passion, heritage, and sustainability. Raise a glass and taste the legacy!



