Grgich Hills Wine Dinner

September 16th, 2020

1st Course

Seared Scallop

Green Curry Jasmine Rice, Avocado-Papaya Relish and Crispy Leeks

2016 Fume Blanc

2nd Course

Chicken Fried Lobster

“Maytag” Blue Cheese Mousse, Micro Salad , Hot Honey and Pickled Onion

2016 Blue Beret Chardonnay

3rd Course

Charred Pork Cheek

Garlic-Scallion Grits, Blistered Green Beans, Sweet Potato-Cherry Relish and Carolina Gold BBQ Sauce

2014 Zinfandel

4th Course

Black Garlic Rubbed Prime Strip Loin

Yukon Gold Potato Puree, Grilled Asparagus, Duck Fat Roasted Wild Mushroom and Red Eye Reduction

2014 Cabernet Sauvignon

5th Course

Lychee Panna Cotta

Honey Crisp, Poached Pears, Compressed Strawberries

Violetta