

Chef's Table #100

MENU

RECEPTION

Canapés

NV Domaine Carneros Brut Rose, CA

AMUSE BOUCHE

CRISPY LOCAL SQUASH BLOSSOM

house made black pepper fromage blanc, crispy prosciutto, caramelized honey

2019 Stags' Leap Winery Sauvignon Blanc,
Napa Valley

RAW TUNA TARTARE "NICOISE NAPOLEON"

potato crisp, quail egg, haricot vert, tomato gelee

2017 Roar Pinot Noir,
Santa Lucia Highlands

SEAFOOD GNOCCHI

sea urchin, Calabrian chilies, crab, lobster, heirloom tomato, preserved lemon beurre monte

2017 Solomon Hills Chardonnay,
Santa Maria Valley

COFFEE & DARK COCOA RUBBED ELK CHOP

braised elk short rib rye charlotte, foie gras stuffed morels, fiddlehead fern, red cabbage puree, polenta-boursin gratin, blackberry gastrique

2016 BV Georges de Latour Cabernet Sauvignon,
Napa Valley

DESSERT

STRAWBERRY SHORTCAKE

graham sable, strawberry gelee, vanilla scented berries, almond gelato

2020 Vietti Moscato d'Asti,
Piedmont

Executive Chef Tim Recher, CEC