



California Coastal Wine Dinner

Saturday, August 9, 2025 at 6pm | \$125 per person | seating limited

Aperitif Cocktail

San Francisco Smash

botanical gin | shiso leaf | ginger-yuzu syrup

First Plate

“Apricot Burrata”

poached apricot | fresh burrata | basil-tomato confit | crostini

2023 Bedrock Wine Company “Ode to Lulu” Rose, Sonoma County

Second Plate

“Baja Ceviche”

lime-marinated shrimp | smashed avocado | curried-pickled jalapeño | blue corn tortilla

2023 Ridge Vineyards Grenache Blanc, Paso Robles

Third Plate

“Harvest Risotto”

arborio rice | thyme-roasted calabacitas | stuffed squash blossom

2023 Trefethen Vineyards Dry Riesling, Napa Valley

Fourth Plate

“Duck and Figs”

port-braised duck breast | white genoa figs | red quinoa

2024 Delmore Humboldt County Pinot Noir

Fifth Plate

“Wildflower Cheesecake”

Toasted almond | orange creme fraiche | wildflower honey

2023 Robert Sinskey Late Harvest Muscat, Los Carneros

Executive Chef & Sommelier, Laura Crucet