

# GRGICH HILLS ESTATE

AUGUST 23rd, 2024



— FIRST COURSE —

*Grgich Hills Estate Rosé, Napa Valley '22*

**CRISPY SALMON PUFF**

salmon mousse, caramelized piquillo peppers,  
balsamic caviar, dill emulsion

— SECOND COURSE —

*Grgich Hills Estate Fumé Blanc, Napa Valley '21*

**OCTOPUS CARPACCIO**

blood orange & violet mustard aioli,  
manzanilla olive tapenade, rice shards

— THIRD COURSE —

*Grgich Hill Estate Chardonnay, Napa Valley '21*

**BRUSSELS & GREEN APPLE SALAD**

shaved crispy brussels, golden raisins,  
toasted hazelnut, green apple, sliced red onion,  
shave pecorino, brown butter maple dressing

— INTERMEZZO —

**GRANITA**

golden kiwi, watermelon, bee pollen, spearmint

— FOURTH COURSE —

*Grgich Hills Estate Cabernet Sauvignon,  
Napa Valley '19*

**SAKURA WAGYU TOP SIRLOIN**

pearl onions, fingerling potatoes, baby carrots,  
chickpeas, grape tomatoes, fig demi

— FIFTH COURSE —

*Grgich Hills Estate Merlot, Napa Valley '19*

**WILD BERRY CHOCOLATE STRUDEL**

wild berries, poppy seed crème fraîche,  
lemon chocolate ganache, sweet pastry shell

Worman  
House  
BISTRO