

# Wine Pairing Dinner



## — CHEF'S TASTE —

*a small bite from the chef to start your meal*

## — FIRST COURSE —

**2021 OCEANO CHARDONNAY**  
**2023 OCEANO ZERO CHARDONNAY**

### *Scallop Crudo*

*chilled citrus fennel broth, caramelized orange cream,  
marinated winter radish, compressed pear,  
pickled fennel, lemon verbena oil*

## — SECOND COURSE —

**2021 OCEANO PINOT NOIR**  
**2023 OCEANO ZERO PINOT NOIR**

### *Lacquered Smoked Duck*

*tea glazed maitake mushrooms,  
persimmon vinaigrette spiced duck glaze*

## — THIRD COURSE —

**2023 OCEANO REDUCED ALCOHOL SYRAH**

### *Tajima Wagyu Coulotte*

*thyme crust, parsnip porcini purée,  
cipollini onion, black truffle, cherry glaze*

## — FOURTH COURSE —

### *Honey Almond Cake*

*honey almond cake, whipped honey cheesecake,  
candied kumquats*



*February 1st, 2025*

Menu items subject to change without notice.