

**Come Join us on Friday, December 10, 2021
For an Evening of Food & Wine
Featuring Wines from Grgich Hills Estate,
Paired with an Inspired Menu by
Jeff Powell, Executive Chef & Jason Moltz, Chef de Cuisine**

Menu

1st Course:

**James Beard Award-Winning Sullivan Street Bakery Multigrain Bread,
Ricotta, Truffle Oil, Truffle Pearls,
Crispy Roasted Chanterelles & Shimeji Mushrooms, Fresh Herbs
*Piper Cuvee 1785***

2nd Course:

**Poached Seabass
Seabass poached in Lemon Butter,
Leeks, Fennel, Broad Beans in Ponzu Broth, Mung Beans,
Miso Beurre Blanc and Herb Salad
*Grgich Sauvignon Blanc 2018***

Intermezzo:

House Made Pomegranate Sorbet

4th Course:

**Corned Beef Short Rib
Four Day Brined Short Rib, Classic Creamy Polenta with Manchego,
Tiny Carrots, Baby Turnips, Basil Oil
*Grgich Cabernet Sauvignon 2017***

Dessert:

**Spicy Decadent Cake
Dark Chocolate Cake, Cayenne Pepper, Aleppo Meringue,
Chocolate Sponge Cake, Black Berry Gelee
*Grgich Zinfandel 2017***

**Reception Begins at 7PM
\$149.00 Per Adult, Must be 21 to Attend
(Taxes and Gratuities not Included)**