

# menu

## *Welcome Amuse Bouche*

MIRABELLE BRUT, 35<sup>TH</sup> BOTTLING

*Paired with Prosciutto & Gruyère Gougère, Seasonal Jam*

## *First Course*

SCHRAMSBERG BLANC DE BLANCS

*Paired with Hamachi Crudo  
Granny Smith Apple, Fresno, Blueberry Verjus,  
Espelette Marcona Almond Crunch*

## *Second Course*

SCHRAMSBERG BRUT ROSÉ

*Paired with Braised Pork Belly, Orange & Strawberry  
“Leather”, Mint & Thai Basil, Jalepeno*

## *Third Course*

SCHRAMSBERG BLANC DE NOIRS

*Paired with Lobster Roll Elderflower Poached Maine Lobster,  
Foie Gras Milk Bread, Gremolata, Apricot Aioli*

## *Fourth Course*

DAVIES VINEYARDS “FERRINGTON VINEYARDS”  
& “ESTATE KEEFER RANCH” PINOT NOIR

*Paired with Olive Oil Poached Halibut Chantrelle,  
Fava Beans, Ramps, Soy Dashi Broth*

## *Intermezzo*

*Seasonal Sorbet*

## *Fifth Course*

J. DAVIES ESTATE DIAMOND MOUNTAIN DISTRICT  
& DAVIES VINEYARDS “NAPA VALLEY”  
CABERNET SAUVIGNON

*Paired with Japanese A-5 Wagyu Diane MR Private Label  
Bourbon Vanilla Mustard Demi-Glace, Baby Bok Choy,  
Jerusalem Artichoke Puree*

## *Sixth Course*

J. SCHRAM BLANCS & J. SCHRAM NOIRS

*Paired with Milk Crepe Cake, Peach Goat Cheese Mousse,  
Apricot Tangerine Jam, Strawberry Vanilla Bean Coulis,  
Almond Dacquoise, Toasted White Chocolate Covered  
Almond Crunch*