

# *Patz & Hall Wine Dinner June 6<sup>th</sup>, 2018*



## Reception

### **GRILLED FLAT BREAD**

mango | pinenuts | pickled onion | fontina

### **TAHITIAN CEVICHE**

kampachi | Hawaiian chili | fresh coconut milk

### **RAS EL HANOUT SPICED GRILLED CHICKEN SKEWERS**

| spiced yogurt |

*2015 Patz & Hall, Chardonnay, Sonoma Coast, CA*

## Course One

### **ROASTED ROOT VEGETABLES**

mustard greens | nasturtium pesto | serrano ham | surfing goat smear | marcona almonds

*2015 Patz & Hall "Hyde Vineyard", Chardonnay, Carneros, CA*

## Course Two

### **SEARED ATLANTIC HALIBUT**

spiced carrot puree | grilled Chinese long beans | black currant sauce

*2014 Patz & Hall "Pisoni Vineyard", Pinot Noir, Santa Lucia Highlands, CA*

## Intermezzo

### **FRESH LYCHEE SORBET**

## Course Three

### **WAGYU RIBEYE**

bone marrow crusted | confit new potatoes | morrels | French asparagus

*2014 Patz & Hall "Jenkins Ranch", Pinot Noir, Sonoma Coast, CA*

## Dessert

meyer lemon curd | local berries | vanilla sable

***\$145 Per Person ++***