



W I N E D I N N E R

Saturday, November 3 | 6pm | Studio

KONA KAMPACHI TARTARE

kalamata olive, cucumber

and

LOBSTER FRITTER

pickled celery

Far Niente Chardonnay, Napa Valley 2017

CURED BAJA STRIPED BASS

meyer lemon, caper, celtuce, rosemary, california olive oil

Far Niente Chardonnay, Napa Valley 2017 (Served from Double Magnum)

SEARED LA BELLE FARMS DUCK BREAST

braised endive, pancetta, roasted black grapes

En Route Pinot Noir, Les Pommieres, Russian River Valley 2015

GRILLED DRY AGED STRIP STEAK

caramelized cipollini, smoked trumpet mushrooms, cabernet reduction

Nickel & Nickel Cabernet Sauvignon, Quicksilver Vineyard, Rutherford, Napa Valley 2012

THAI LONG PEPPER-SPICED VENISON LOIN

wild rice, celery root purée, huckleberry glaze

Far Niente Cabernet Sauvignon, Napa Valley 2016

ROGUE RIVER BLUE CHEESE

charred blackberries, toasted hazelnuts, freeze-dried mānuka honey

Dolce, Napa Valley 2007

\$250 per guest

For Reservations, please call (949) 715-6420