

## FIRST COURSE

**2023 Sauvignon Blanc, Sonoma County**

Hamachi Two Ways

herb crusted seared Hamachi, tropical fruit Hamachi poke tower, avocado, ginger-lemongrass butter sauce

## SECOND COURSE

**2022 Chardonnay, Russian River Valley**

Seafood Bouillabaisse

rock shrimp fregola, pecorino Romano, tomato-Pernod broth, braised baby fennel

## THIRD COURSE

**2022 Merlot, Sonoma County**

Mushroom Stuffed Poulet Rouge

maple roasted acorn squash puree, fig mostarda, wilted greens

## FOURTH COURSE

**2019 Cabernet Sauvignon, Napa Valley**

Bacon Wrapped Venison

duck fat fried Jones Farm Yukon potato wedge, fava bean and wild mushroom ragout, red wine reduction

## DESSERT COURSE

**2021 Old Vine Zinfandel, Sonoma County**

Chocolate Entremet

multi layers of chocolate genoise cake, wild berry mousse, hazelnut ganache, chocolate panna cotta