



Welcome to Our California Wine Dinner
Featuring Pablo Suarez from Truchard Vineyards

June 27, 2019

Once

Lump Crabmeat, Blood-Orange Aioli,
Watermelon Ceviche, Country Ham Chips,
Pickled Keitt Mango

2017 Truchard Rousanne

Twice

“Buttered” California Lobster
Nori-Avocado Aioli, Coriander-Pickled Lime Zest,
Sesame-Wonton Crisps

2017 Truchard Chardonnay

Voilà

Carpaccio of Prime Beef Tenderloin
Peppercorn Mélange, Pomegranate Gastrique,
Micro Arugula, Softened Egg Yolk,
Crème Fraîche, Manchego

2016 Truchard Pinot Noir

Insalata

Hand-Made Burratta Cheese, Buttered Almond Pesto,
Golden Tomato Confit, Colorado Lamb Rillettes

2016 Truchard Cabernet Sauvignon

Dessert

Opera Cake, Strawberry Gastrique

Executive Chef

Nate Sargent

\$80 per person. Please call (828) 696-9094 for reservations