

Pour Decisions

One Dinner. Two Ways to Pair.

SLATE Curated Dinner with your Option of
a Wine or Whiskey Journey. \$120

Wednesday, September 16 at 6:00 pm

Amuse

LOBSTER ROLL

Brioche, Caviar

1st Course

CHAMPAGNE GLAZED PAN-SEARED SCALLOP

Roasted Apple & Cauliflower Purée, Grapes, Toasted Hazelnut

Blantons Single Barrel / Orin Swift Mannequin Chardonnay

2nd Course

SEARED BEEF CARPACCIO

Black Pepper Crust, Parmesan Croquettes, Truffle Aioli, Pine Nuts, Arugula

Weller 107 / Orin Swift Abstract

3rd Course

LAND & SEA

Cacio E Pepe Tortellini, Red Shrimp Tartare

E.H. Taylor Small Batch / Blank Stare Sauvignon Blanc

4th Course

5 WAGYU

Asparagus, Wild Garlic, Hasselback Potato, Red Wine Jus

Stagg JR / Orin Swift Advice from John

5th Course

PISTACHIO SEMIFREDDO

Raspberry Sorbet, White Chocolate Crèmeux, Fresh Raspberries

Blantons Gold / Orin Swift 8yrs In The Dessert

Menu Curated by Omar Ortiz
Hosted by Vincent Pillard