



CADRE WINE DINNER

\$150

COURSE 1

KUMAMOTO OYSTER | SALSA VERDE | BREADCRUMB

2021 *ALBARINO*

COURSE 2

PANANG STYLE CURRY | TRANSPARENT SEA FARMS COLOSSAL PRAWNS | JASMINE RICE CAKE

2020 *GRÜNER VELTLINER*

COURSE 3

WEATHERVANE SCALLOP SALTIMBOCCA | APPLE HILL RANCH PEACHES | SAGE | FENNEL SALAD

2021 *SAUVIGNON BLANC*

COURSE 4

GATEAU OPERA | ESRESSO BUTTERCREAM | CHOCOLATE GANACHE

2003 *PORT "19 YEARS & COUNTING"*

DATE:

8/18/22

CHEF:

Jason Custer
