



VINA ROBLES WINE DINNER
CELEBRATING ANTHONY BOURDAIN
\$145

COURSE 1

FIRST FOOD MEMORY | PACIFIC OYSTERS ON THE HALF SHELL

2019 *VERMENTINO*

“...one bite, one slurp, boom. I did it, and I felt like king of the world. I guess it was that moment that I first started to think about food as something with power.”

COURSE 2.

PREFERRED LAST MEAL AT SUKIYABASHI JIRO | ASSORTMENT OF NIGIRI | NITSUME

2020 *SAUVIGNON BLANC*

“I think I’d prefer to die like an old lion – to crawl away into the bushes where no one can see me draw my last breath.”

COURSE 3

HOUSE CURED WHITE MOUNTAIN RANCH BISON BRESAOLA

2019 *THE ARBORIST*

“That without experimentation, a willingness to ask questions and try new things, we shall surely become static, repetitive, and moribund.”

COURSE 4

KANSAS CITY STYLE PORK RIBS (ODE TO JOE’S BBQ) | COLESLAW

2019 *PETITE SIRAH*

“Barbeque may not be the road to world peace, but it’s a start.”

COURSE 5

STEAK FRITES “LES HALLES” | WAGYU HANGER STEAK | HANDCUT FRIES | DEMI GLACE

2019 *CABERNET SAUVIGNON*

“So, because my wife wanted steak frites, we went. And we ate. And I fell in love with Les Halles.”

DATE:

6/26/22

CHEF:

Jason Custer
