



## WINE DINNER

FEATURING WINES FROM

### MINER FAMILY WINERY OAKVILLE, NAPA VALLEY, CALIFORNIA

#### A M O R E T T E

##### WHITE TUNA

*Tortilla, Avocado, Tomato,  
Grapefruit Aguachile, Micro Herbs*

VIOGNIER, PASO ROBLES, CALIFORNIA 2019

##### SEA BASS

*Celeriac Purée, Truffled Sauce Vierge,  
Crispy Celeriac, Hazelnut*

CHARDONNAY, NAPA VALLEY,  
CALIFORNIA "WILD YEAST" 2019

##### BRAISED PORK BELLY

*Sweet Potato Purée, Truffle Honey,  
House Pork Rinds, Marcona Almond Gremolata*

PINOT-NOIR, SANTA LUCIA HIGHLANDS,  
MONTEREY, CALIFORNIA 2016

##### CHARCOAL GRILLED ELK

*Rutabaga Presse, Smoked Corn Gel,  
Pea Purée, Seaweed Demi*

MOURVEDRE/GRENACHE,  
NAPA & SIERRA FOOTHILLS, CALIFORNIA 2018

##### TRIO OF EUROPEAN CHEESES

*Fermented Honey, Variations of Fruit, Crackers*

CABERNET-SAUVIGNON, NAPA VALLEY,  
CALIFORNIA "EMILY'S" 2017

#### V E G E T A R I A N

##### TOFU

*Tortilla, Avocado, Tomato,  
Grapefruit Aguachile, Micro Herbs*

VIOGNIER, PASO ROBLES, CALIFORNIA 2019

##### BRAISED BEAN CURD

*Celeriac Purée, Truffled Sauce Vierge,  
Crispy Celeriac, Hazelnut*

CHARDONNAY, NAPA VALLEY,  
CALIFORNIA "WILD YEAST" 2019

##### VEGETARIAN FOWL

*Sweet Potato Purée, Truffle Honey,  
Crispy Sweet Potato, Marcona Almond Gremolata*

PINOT-NOIR, SANTA LUCIA HIGHLANDS,  
MONTEREY, CALIFORNIA 2016

##### TEMPEH

*Rutabaga Presse, Smoked Corn Gel,  
Pea Purée, Seaweed "Demi"*

MOURVEDRE/GRENACHE,  
NAPA & SIERRA FOOTHILLS, CALIFORNIA 2018

##### VARIATIONS OF FRUIT

CABERNET-SAUVIGNON, NAPA VALLEY,  
CALIFORNIA "EMILY'S" 2017

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#### HOSTED BY

*Samuel Gibson from the Wine Merchant & Winemaker Michelle  
Shafir from Miner Family Winery & Rachel Popovitch Eastern  
Regional Sales Manager*

#### EXECUTIVE CHEF

*Andrew Brosten*

#### EXECUTIVE PASTRY CHEF

*Logan Mansell*

#### HEAD SOMMELIER

*Thierry Lesparre*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness.