

CAYMUS

VINEYARDS

WINE DINNER

21ST CENTURY SASHIMI

bluefin tuna, blood orange, umeboshi

*Emmolo, Sparkling No. 6, Chardonnay /
Pinot Noir, California*

MUSHROOM MADNESS

Nantucket scallop, morels, Perigord truffle,
green chickpeas, pickled ramps, vadouvan

*Emmolo, Sauvignon Blanc,
Napa & Suisun Valleys*

PORK, PEAS AND DUMPLINGS

arugula gnocchi, Iberico ham, pistachio,
English peas, harissa, Georgia gouda

*Caymus-Suisun, Grand Durif,
Petite Sirah, Suisun Valley*

Intermezzo

BLUEBERRY FROYO

sweet basil, lemon pop rocks, Espelette

WAGYU BEEF SHORT RIB

white asparagus, pea tendrils emulsion, sorrel,
Vidalia onion ring, huckleberry bordelaise

*Caymus Vineyards, Cabernet Sauvignon,
Napa Valley*

and

*Caymus-Suisun, Walking Fool Red,
Zinfandel / Petite Sirah, Suisun Valley*

SPRINGTIME EGG

coconut Bavarian, passion fruit sphere,
dark chocolate nest