



## COURSE ONE

Hamachi Chili | serrano pepper, cucumber relish, cilantro, ponzu

*J. Lohr 'Flume Crossing' Sauvignon Blanc, Arroyo Seco/Monterey 2023*

## COURSE TWO

Lobster wonton | shiitake, shallots, teriyaki butter broth, chive oil

*J Lohr 'Arroyo Vista', Chardonnay, Arroyo Seco 2022*

## COURSE THREE

Whole Fried Branzino | crispy garlic, shallots, butter, chili ponzu

*J. Lohr 'Fog's Reach Pinot Noir, Arroyo Seco 2022*

## COURSE FOUR

Beef Filet | potato puree, ginger teriyaki, onion rings

*J Lohr 'Carol's Vineyard', Cabernet Sauvignon, St. Helena 2021*

*& J. Lohr 'Cuvée PAU', Paso Robles 2021*

## COURSE FIVE

Mandarin | Mandarin namelaka, mandarin compote,

almond lavender soil, spiced mandarin sorbet

