

CAYMUS WINE DINNER

THURSDAY, JULY 11TH

Reception: Emmolo, Sparkling Wine, California, NV
Passed: Tuna Tartar w/ Wonton Shell & Chipotle Chive Sauce

1st Course

Wood Grilled Spanish Octopus

green onion yukon gold potato purée, chimichurri

Mer Soleil, Reserve, Chardonnay, Santa Lucia Highands, 2022

2nd Course

Santa Barbara Calamari

artichoke ravioli, beurre blanc, pesto

Emmolo Sauvignon Blanc, Napa Valley, 2022

Intermezzo

Lemon Sorbet

3rd Course

Pork Belly

porcini polenta, apple creole mustard sauce

Caymus Vineyards, Cabernet Sauvignon, Napa Valley, 2022

4th Course

Colorado Lamb

pearl onion, honey balsamic reduction, mint jelly

Caymus Vineyards, Special Selection, Cabernet Sauvignon, Napa Valley, 2019

5th Course

Flourless Chocolate Cake

Chocolate Mousse

Caymus – Suisun, Grand Durif, Petite Sirah, Suisun Valley, 2021