

Winemaker's Dinner with Noble Ridge Vineyard & Winery

5-Course Dinner • 125
Wine Pairing Experience for all 5 courses • 75

WARM OYSTER

Smoked tuna, pickled beets, brown butter vinaigrette, crispy potato

2020 The Pink One Sparkling | 5oz • 15

BURRATA

Variations of apple, thyme, almonds

2024 Vilicus Pinot Grigio | 5oz • 18

SALMON

Wild chinook, charred kelp cabbage, crispy potato, black garlic puree, nori, blackberry gastrique

2020 King's Ransom Pinot Noir | 5oz • 18

BEEF

CAB tenderloin, beef shank ravioli, smoked gorgonzola espuma, roasted cippolini, demi

2022 King's Ransom Meritage | 5oz • 22

CHOCOLATE

Chocolate torte, hazelnut mousse, hazelnut brittle, spiced cherry jam

2018 The Crown Barrel Aged Port Style | 5oz • 15

