



SOMMELIER DINNER

Paired Wines

Canapes

Seasonal Oysters, Shallot Mignonette
Lobster Blini, Crème Fraiche, Chive
Gruyere Gougere, Melted Onion, Béchamel

First Course

Manila Clams & Glazed Pork Belly
Soy Mirin Broth, Garlic, Ginger, Scallions
Hearts & Needle Riesling, Anderson Valley, Mendocino

Second Course

White Wine Poached Pear
Organic Mix Greens, Toasted Pistachio, Goat Cheese, Champagne Vinaigrette
Rivers-Marie "Thieriot Vineyard" Chardonnay, Sonoma Coast

Third Course

Duck Three Ways
Braised Lentils, Foie Gras, Cherry Gastrique
Rivers-Marie "Summa Vineyard" Pinot Noir, Sonoma Coast

Main Course

Red Wine Braised Short Rib
Wild Mushroom Risotto, Parmesan, Thyme Jus
Rivers-Marie "Panek Vineyard" Cabernet, Napa Valley

Sweets

Valrhona Chocolate & Coffee Mousse Trifle