



A WINE DINNER *featuring*
KELLI WHITE & THE WINES OF
DUNN VINEYARDS
2018

champagne reception—

TRUFFLE DEVILED EGGS
KING CRAB & AVOCADO TOAST

Louis Roederer Brut Premier NV

first course—

CARAMELIZED SUNCHOKES
*crisp amaranth pork jowl, fermented ramps,
smoked onion & buttermilk dressing*

PAN ROASTED ARCTIC CHAR
watercress, melted leeks & red wine lobster sauce

Dunn Petite Sirah HOWELL MOUNTAIN 1993

second course—

ROHAN DUCK BREAST “AU POIVRE”
dark cherry jus, buttered wheatberries & celery

TORTELLINI OF ACORN SQUASH
*veal sweetbreads & golden raisin
maitake mushrooms, preserved mustard seed*

Dunn Cabernet Sauvignon NAPA VALLEY 2002

Dunn Cabernet Sauvignon NAPA VALLEY 2014

third course—

BEEMAN RANCH, WAGYU BONE-IN STRIP STEAK
dry aged 32 days, grilled over local live oak

sides—

*bone marrow roasted garlic,
oxtail bordelaise & sauce bearnaise
grilled gem romaine “bagna cauda”
black truffle potato gratin*

Dunn Cabernet Sauvignon HOWELL MOUNTAIN 1989

Dunn Cabernet Sauvignon HOWELL MOUNTAIN 2013

Dunn Cabernet Sauvignon HOWELL MOUNTAIN 2014

dessert—

CHOCOLATE INTEMPERANCE & PORT

the Apartment