



## WINEMAKER DINNER

Tuesday, March 10, 2015

### SCOTTISH SALMON CRUDO

mache, shaved asparagus, cured salmon roe, meyer lemon oil

*Levendi Oak Knoll Reserve Chardonnay, Napa Valley 2013*

### HAND SHAVED BEEF TENDERLOIN

pickled chanterelle mushroom, charred pearl onion, nasturtium, potato gaufrette

*Levendi Stagecoach Vineyard Cabernet Sauvignon, Napa Valley 2009*

### ROASTED CALIFORNIA LAMB LOIN-SLOW BRAISED BELLY

spinach tamal, sweet potato puree, mole negro

*Levendi Stagecoach Vineyard Syrah, Napa Valley 2008*

### EARL GREY TEA GANACHE

poached mango, mango fluid gel, dulcely chocolate gelato

*Levendi Late Harvest Viognier, Alexander Valley 2008*

