



TASTE #1

Fried Crab Cakes

Arugula / lemon zest / remoulade sauce

- 2016 Pinot Gris, Central Coast -

Aromas of lychee, stone fruit, passion and tropical fruits with a touch of slate and minerality followed by flavors of key lime zest, pineapple and ripe Nashi pear. Rich and succulent with opulent acidity that leads to a clean finish.

TASTE #2

Shrimp Baja Style Taco

Crispy shrimp / cabbage / chipotle aioli / crema

- 2015 Cheval Sauvage, Chardonnay, Santa Maria Valley -

An inviting blend of aromas including pineapple, lemon zest, crème brûlée, coconut and spice with floral and mineral notes. Delicious balance of creaminess, with vanilla, spiced green apple and lemon.

TASTE #3

Smoked Pork Neck & Mushrooms

Smoked tender pork neck / creamy mushroom ragout / sourdough toast

- Unbridled, Pinot Noir, 2013 -

Fruit driven with rhubarb and cherry followed by underlying aromas of anise and white pepper. The mouthfeel is full with elegant tannin structure.

TASTE #4

Terres Major Roast

Sliced medium rare / onion confit / onion jus / mache

- 2015 Cabernet Sauvignon, Central Coast -

Aromas of blue fruit, candied currants, bramble fruits, forest floor and oak spice. The mouthfeel is rich with flavors of red velvet cake and dark fruit.

TASTE #5

Lamb & Goat Cheese Tart

Lamb shoulder / chevre goat cheese / puff pastry /
arugula / blueberry balsamic reduction

- 2013, GSM Red Blend, Central Coast-

Grenache and Mourvedre both bring softness, red fruit and spice while Syrah brings structure, color and high-tone dark fruit. Aromas of blueberry pie with intense dark fruit, subtle hints of vanilla and brown sugar.

TASTE #6

Chocolate Mousse Tart

Milk chocolate mousse / shaved dark chocolate /
feuillettine flakes / hazelnuts