A Night of Sips & Savors

Wine Tasting Experience - \$160 per guest

Subject to spontaneous brilliance (aka subject to change)

First Sips & Small Bites

Scallop & Caviar Elegance

Tender seared scallop crowned with luxurious osetra caviar, nestled in a silky parsnip purée, with a dreamy beurre blanc drizzle

Paired with: 2021 Domaine Eden Chardonnay – buttery, bright, and born to mingle with the sea

Beet Me Up, Burrata

Vibrant beet carpaccio topped with creamy burrata, pops of blood orange, candied hazelnuts, lemony ricotta, a swirl of beet gastrique, and a basil oil kiss

Paired with: 2019 Domaine Eden Pinot Noir - earthy, elegant, and full of charm

Romeo & Bolognese

A rich, rustic blend of lamb and beef slow-cooked in San Marzano tomatoes, tangled up in Emilia Romagna-style pasta, and dusted with aged parmesan

Paired with: 2019 Domaine Eden Cabernet Sauvignon – bold, structured, with just the right edge

The Main Event

The Earthful Bounty

A colorful harvest of snap peas, roasted squash, cauliflower, turnips, peppers, carrots, garlic, and sunflower seeds, all kissed by romesco and cilantro chimichurri

Paired with: 2021 Mount Eden Chardonnay - Edna Valley - fresh, floral, and dancing with citrus

Halibut on Holiday

Delicate halibut over braised black lentils, with a fennel-sunchoke ragout, crispy truffle chips, and a mustard lemon beurre blanc that knows no limits

Paired with: 2021 Mount Eden Estate Chardonnay – rich, refined, and ready for seafood

Hanger Steak, Elevated

Juicy hanger steak, bathed in shiitake truffle emulsion, with a twice-baked fingerling potato, creamy blue cheese, trumpet mushrooms, pearl onions, and red wine reduction

Paired with: 2019 Mount Eden Estate Pinot Noir – silky and savory, a true steak companion

Sweet Endings

Pistachio Cheesecake

A nutty twist on a creamy classic, smooth, rich, and just the right amount of indulgent

Sorbet Delight

Choose your path: Passion Fruit for the bold, or Strawberry for the sweet