

# SEA & SKY

COASTAL CUISINE

## CAYMUS WINERY WINE DINNER

THURSDAY JANUARY 30<sup>TH</sup> / 5:30 PM

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### TRAY PASSED CANAPES

KUMAI OYSTER

pickled ramp / tomato & horseradish ice

"FISH & CHIPS"

hamachi tartare / crispy potato / caviar

**Emmolo Sparkling Wine Brut, Napa Valley N/V**

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### FIRST COURSE

SCALLOP CRUDO

cara cara orange / coconut / crispy ginger / chili

**Emmolo Sauvignon Blanc, Lake County 2023**

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### SECOND COURSE

LOCAL HALIBUT

littleneck clam / shellfish broth / tomato / baby artichokes

**Mer Soleil Chardonnay, Santa Lucia Highlands 2022**

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### THIRD COURSE

KABOCHA SQUASH AGNOLOTTI

parmesan cream / truffle

**Sea Sun Pinot Noir, California 2021**

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### FOURTH COURSE

HERB CRUSTED RACK OF LAMB

braised lamb shank sugo / baby beets / grilled chicories / date molasses / goat milk yogurt

**Caymus Cabernet Sauvignon '50th Anniversary', Napa Valley 2022**

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### DESSERT

CHOCOLATE & CHERRY

**Red Schooner Malbec 'Voyage 12', Argentina**

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105 PER PERSON / RESERVATIONS REQUIRED

TAX & 20% GRATUITY NOT INCLUDED

