

# AQUAVIT



## MASSICAN

### Wine Dinner

Thursday, February 1, 2018

7:00pm

#### SEA URCHIN

pumpkin, truffle and trout roe

*2016 Massican Sauvignon Blanc*

*2011 Massican Sauvignon Blanc*

#### SCALLOP

radishes, chervil and ginger

*2016 Massican Annia*

*2015 Channing Daughters Vino Bianco*

*2016 Massican Gaspare Fruili*

*2016 Channing Daughters Ribolla*

#### LANGOUSTINE

sunchoke, almonds and whey

*2016 Massican Gemina*

*2014 Channing Daughters Mosaico*

#### TURBOT

salsify, oyster and dill

*2016 Massican Hyde Vineyard CH*

*2008 Channing Daughters L'Enfant Sauvage*

#### PORK BELLY

red cabbage, apple and mustard

*2010 Channing Daughters Lagrein*

*2008 Channing Daughters Sculpture Garden*

#### CARAMEL

pecans, cream and vanilla

*Channing Daughters Vermouth*

*Muscat di Boom*

*Massican Vermouth*

\$300 per person

*inclusive of tax and gratuity*

EXECUTIVE CHEF EMMA BENGTSSON

EXECUTIVE SOUS CHEF SIMON EK

WINE DIRECTOR CHRIS CLARK