

## **ROCHIOLI ESTATE**

TASTING MENU AND WINE PAIRING 150 per person

> **Chilled Kumamoto Oysters \*** Elderflower Jelly, Premium Caviar

2016 Sauvignon Blanc Russian River Valley, California Passion Fruit, Tangerine, Grapefruit, Papaya

Shaved Fennel Salad & Smoked Fish Trio, Borage Flower, Yuzu, Lime Emulsion

> 2005 Chardonnay Russian River Valley, California Ripe Apple, Pear, Hazelnut, Brioche, Smoked Butter

Roasted Butternut Squash Ravioli 🗡

Aged Balsamic Brown Butter, Black Truffle, Parmesan

2011 Pinot Noir Russian River Valley, California Freshly Cut Flowers, Red Cherry, Strawberry, Anise

**Grilled Beef Tenderloin \*** Buttery Crushed Potato, Roasted Hen of the Woods, Red Miso Wine Jus

> 2006 Pinot Noir Russian River Valley, California Black Cherry Jam, Plum, Violet, Vanilla

Roasted Fresh Black Mission Figs  $rac{\infty}{V}$ 

Port Reduction with Cardamom, Sesame Crisp, Cinnamon Ice Cream

2009 Pinot Noir Russian River Valley, California Black Cherry & Raspberry, Mocha, Black Tea, Licorice



## 🕅 🕅 Gluten Free 🛛 🗡 Vegetarian

\*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to the chef, manager, or your server.