



DINNER MENU

FIRST

DILL MOUSSE TART WITH CAVIAR

green apple relish, fennel flower

2021 Yu-ki Estate Brut Rosé Sparkling Wine

SECOND

SCALLOP CRUDO

coconut broth, bird's eye pepper, kaffir lime leaf oil

2023 Ko-fu Riesling

THIRD

POACHED HALIBUT

fragrant summer corn broth, black truffle,
basil oil

2023 Ryo-fu Chardonnay

FOURTH

CHARRED DUCK BREAST

local strawberries and mustard seed pickle,
horseradish, quinoa, and peas

2022 Yu-ki Estate Pinot Noir Sonoma Coast

DESSERT

BLACKBERRY & SAGE PAVLOVA

lemon verbena cream, candied pistachios

2021 Gloria Estate Pinot Noir Green Valley Russian River