

Flirt

Bay Shrimp Cocktail w/Mango Salsa & Caviar on Endive

PAIRED WITH **LONGBOARD 2015 SAUVIGNON BLANC, NORTH COAST**

Three Shades of Grey

MÉNAGE A TROIS OYSTERS:

- Thai Chili Kaffir Lime Mignonette
- Crispy Champagne Battered w/B&B Pickle Remoulade
- Grilled w/Zinfandel BBQ Sauce

PAIRED WITH **LONGBOARD'S BRUT CUVEE**

Liquid Garden Delight

GOLDEN CAULIFLOWER SOUP w/LOCAL SEA SCALLOP:

Violet & Golden Cauliflower Soup w/ Vanilla Bean Brown Butter

PAIRED WITH **LONGBOARD 2014 CHARDONNAY, RRV, ROCHIOLI VINEYARD**

Foreplay

SEASONAL VEGETABLE ESCABECHE

Truffle Potato Soubise (potato aioli), Winter Flowers, Wild Arugula Pesto and Pickled Beet, Watermelon Radish, Red Vein Sorrel

PAIRED WITH **LONGBOARD 2014 PINOT NOIR, RUSSIAN RIVER VALLEY**

Le Big event

COFFEE & CACAO CRUSTED FILLET MIGNON

Jerusalem Artichoke & 12 MO. Aged Goat Cheese Gratin

Grilled Asparagus, Herbed Potato Window, Pomegranate Demi-Glace

PAIRED WITH **LONGBOARD 2013 CABERNET SAUVIGNON, ALEXANDER VALLEY, MAVERICKS**

Decadence

DESSERT TRIO:

- Meyer Lemon Pink Peppercorn Granita
- Mayan Chili Chocolate Cake
- Maca Matcha Ginseng Crème Brule

PAIRED WITH **LONGBOARD 2011 LATE HARVEST SEMILLON, RRV**

Details:

Tickets are \$130 for food & Wines (120 if paying cash)

Wine club members will receive 20% off dinner & pairing.

Join the wine club and get 20% off your dinner!

Looking forward to having you join us for what is Sure to be an sensual experience for the senses and minds, Bon Appetit