



PAUL HOBBS WINE DINNER

MAY 25, 2022 | 6:00 PM

SCALLOP CRUDO

Warm Vinaigrette and Snow Peas

Chardonnay, Paul Hobbs, Russian River Valley, 2019

TEXTURES OF LOCAL MOREL MUSHROOMS

Wild Ramps and Black Truffles

Pinot Noir, Paul Hobbs, Russian River Valley, 2019

LINGONBERRY-GLAZED DUCK BREAST

Fava Beans and Sauce Aux Foies de Volaille

Malbec, Felino, Argentina, 2020

SMOKED PORK BELLY

Mustard Greens and Cherry Onion Relish

Cabernet Sauvignon, Crossbarn, Sonoma, 2018

SNAKE RIVER FARMS WAGYU TENDERLOIN

Baby Root Vegetables, Celery Root Puree, and Black Garlic Demi Glace

Cabernet Sauvignon, Paul Hobbs, Coombsville, Napa, 2018

PASTRY CHEF SIGNATURE DESSERT

\$175 Per Guest (Inclusive of tax & gratuity)