

Stonestreet Wine Dinner

Thursday, March 27th 2025

reception

patatas bravas, tomato sofrito, roasted garlic aioli
mini **pulled pork sliders**, gochujang chili paste, pickled cucumbers
ahi **tuna tartare** cones, avocado purée, ponzu charred onion, miso cream

amuse

hog island **oyster**, cucumber jelly, yuzu, green apple, cilantro, serrano
AURORA POINT VINEYARD SAUVIGNON BLANC, NORTH COAST 2021

two

maine **lobster** salad, golden beets, charred citrus, vanilla bean vinaigrette
ESTATE CHARDONNAY, NORTH COAST 2021

three

spring risotto "**carbonara**", peas, pancetta, parmesan foam, pangrattato
UPPER BARN VINEYARD CHARDONNAY, NORTH COAST 2019

four

cabernet-braised **veal** cheeks, charred **octopus**
salsify purée, green peppercorn jus, salsa verde aioli, grilled spring onions
ROCKFALL VINEYARD, CABERNET SAUVIGNON, NORTH COAST 2014 & 2018

five

point reyes farmstead toma & truffle **cheese**, alto adige speck ham crisps
ESTATE CABERNET SAUVIGNON, NORTH COAST 2018

\$234 per person

chef sergio howland

"the fondest memories are made when gathered around the table,
when stories are told, and memories are created
sharing good food and great friends"

-unknown