

Bacigalupi Wine Dinner

Thursday, April 17th 2025

reception

mini **crab cake**, chipotle aioli, pickled melon salsa

potato confit, crème fraîche, caviar

ahi **tuna tartare** cones, avocado, ponzu charred onion, miso cream

amuse

hog island **oyster**, cucumber jelly, yuzu, green apple

SAUVIGNON BLANC, RUSSIAN RIVER VALLEY 2023

two

burrata, tomato, charred peppers, basil caviar

RENOUVEAU "PARIS TASTING", CHARDONNAY, RUSSIAN RIVER VALLEY 2022

three

potato **gnocchi**, alto adige speck ham, forest mushrooms

pinot noir jus, parmesan foam, pangrattato

BLOOM RANCH, PINOT NOIR, RUSSIAN RIVER VALLEY 2023

four

duck confit, celery root purée, blackberries, fava bean ragoût

FONDARE, RED BLEND, RUSSIAN RIVER VALLEY 2021

five

roasted banana ice cream, peach purée, biscotti crumble, honey gelée

STELLINA, LATE HARVEST MUSCAT, RUSSIAN RIVER VALLEY N.V.

\$225 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