

Bailarin Cellars

Food & Wine Tasting

Thursday, May 08th 2025

PASSED CANAPES

lamb kofta kebabs, cilantro tahini sauce

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

patatas bravas, tomato sofrito, roasted garlic aioli

mini **beef** birria tacos, salsa verde, avocado, cilantro

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

spicy **salmon** cones, wasabi-avocado cream, tamarind ponzu

pulled pork sliders, korean barbecue glaze, peanuts, pickled cucumber

SOBERANES CHARDONNAY-SANTA LUCIA HIGHLANDS 2020

OYSTERS

sweet water hog island **oysters**, cucumber jelly, yuzu, green apple

INDIAN SPRINGS RANCH BAILARIN BLANC-SONOMA VALLEY 2023

CHEESE

point reyes **cheeses**, journeyman **salumi**, marinated **olives**

harissa **hummus**, roasted **eggplant** baba ghanoush

MANCHESTER RIDGE PINOT NOIR-MENDOCINO 2019

PAELLA

valencia-style **paella**, bomba rice, mussels, clams, spanish chorizo,

piquillo peppers, spring peas, pork belly

BACIGALUPI PINOT NOIR-RUSSIAN RIVER VALLEY 2019

ALEGRIA VINEYARDS ZINFANDEL-RUSSIAN RIVER VALLEY 2020

\$125 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