

# Menu

## Hors D'oeuvre

### OYSTER DELIGHT

Apple Pearls, Gin & Raspberry Tonic

*Emmolo Sparkling #6*

## Appetizer

### SWEET & SOUR PORK BELLY

Crispy Braised Pork Belly with Sweet & Sour Sauce,  
Caramelized Cauliflower Mousse, Grilled Corn Salsa

*Caymus Conundrum White or Caymus The Walking Fool Suisun*

## First Entrée

### MANGO HALIBUT AGUACHILE

Citrus Beet Cured Halibut with Mango Pearls, Pickled Cucumber,  
Green Leche de Tigre, Avocado, Orange Gelee, Cilantro & Blue Corn Chips

*Caymus Mer Soleil Chardonnay Reserve, Santa Lucia Highlands*

## Second Entrée

### GRILLED KOREAN SHORT RIB

with Purple Potato Puree & Sauteed Grilled Pineapple Slaw

*Caymus Cabernet Sauvignon, Napa*

## Dessert

### APPLE TARTE TATIN

Local Sea Salt with

Oatmeal Raisin Butterscotch Cookie Crumble & Chai Whipped Cream

*Emmolo Sauvignon Blanc*