

Wine Wednesday

June 24

Winemaker's Dinner

\$130++/person

Featuring



& Chef's Tasting Menu

5 courses



Experience starts at 6 pm

Reserve your seat on OpenTable or
call us at (650) 728-1600!



Special Giveaway
2 tickets to visit
Bouchaine Vineyards,
Carneros!



Social Spotlight...

Five Course Wine Paired Menu

June 24, 2026

First

Prawns & Berries Gulf of Mexico prawns, strawberry LDT, tarragon, crispy rice chips.

Wine Pairing - Vin Gris of Pinot Noir, Bouchaine Vineyards, Carneros - Ca, 2024

Second

Choclo Stick Crispy choclo, aji amarillo - peach & burrata dip

Wine Pairing - Estate Chardonnay, Bouchaine - Ca, 2022

Third

Arancini & Chupe fried rice balls, dungeness crab, chupe sauce.

Wine Pairing - Estate Pinot Noir, Bouchaine Vineyards, Carneros - Ca, 2022

Fourth

Pato & Cherries seared duck breast, cherry and cherry tomatoe cream, sauteed trumpet mushrooms

Wine Pairing - Estate Selection Pinot Noir "Calera Clone" Bouchaine Vineyards, Carneros - Ca, 2022

Fifth

Picarones sweet potatoes & pumpkin peruvian doughnut, chancaca sweet sauce.

Pairing - Mosto Verde Brandy, Bodega San Martin, Ica - Peru