

# 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 dognuts, chancaca sweet sauce.

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