



Wine Wednesday

October 28

Winemaker's Dinner

\$135++/person

Featuring

Jayson
PAHLMeyer

& Chef's Tasting Menu

5 courses



Experience starts at 6 pm

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



Social Spotlight...

Five Course Wine Paired Menu

October 28, 2026

\$135/person

First

Huevitos Fritos fried soft boiled quail egg, grilled asparagus, crispy prociutto, crema de thyme

Wine Pairing - Sauvignon Blanc, Jayson Pahlmeyer, Napa Valley - Ca, 2024

Second

Calabaza Morada squash blossom tempura, stuffed with mexican shrimp and oaxaca cheese, chicha vinaigrette

Wine Pairing - Chardonnay, Jayson Pahlmeyer, Napa Valley - Ca, 2024

Third

Pate Rustico aji amarillo duck rillette, fig sauce, house baked batard crostini

Wine Pairing - Red Wine, Jayson Pahlmeyer, Napa Valley - Ca, 2022

Fourth

Albóndigas Costanera lamb meat balls, mint ocopa sauce

Wine Pairing - Cabernet Sauvignon, Jayson Pahlmeyer, Napa Valley - Ca, 2022

Fifth

Pumpkin Cassava Cake pisco whipped cream

Pairing - Bodega San Martin Pisco Coffee Brandy