

The 5th Annual
2017 Yorkville Cellars Winemaker Dinner
Tasting Menu

November 8th, 2017 6:00pm - \$95/head excl. gratuity & tax.

1

Amuse

Raw oysters on the half shell (Miyagis, Fanny Bay), house-pickled
Mendocino sea palm mignonette

Wine pairing: Yorkville cellars 2016 Sparkling Malbec

2

Local albacore tartare with sesame-ginger dressing, scallions,
shallots, peppers and wasabi aioli and wonton chip

Wine pairing: Yorkville cellars 2015 Eleanor of Aquitaine

3

Soup

Button hedgehog bisque with truffled croutons and thyme oil

Wine pairing: Yorkville cellars 2016 Amber Folly

4

Intermezzo

Shiitake bacon/porcini paté toasts

Wine pairing: Yorkville cellars 2014 Cabernet Franc

5

Main

Cognac-duxelle crusted Sturgeon, heirloom fingerling potatoes,
charred brocolini, chanterelle purée

Wine pairing: Yorkville cellars 2014 Carmenere

6

Dessert

Deconstructed Mendocino pear & wild huckleberry crisp, honey-
pepita oat crumb, cultured Candy Cap gelato

Wine pairing: Yorkville cellars 2011 Late Harvest Semillon/Sauvignon blanc

Menu may change according to market availability