



Bernardus Winemaker Dinner

November 15, 2018 6:30pm

\$119/head Excl. tax & gratuity

Amuse

Kumamoto Oyster & Sea Urchin Toast

Humboldt Bay; Santa Barbara

Pairing: 2017 Signature Griva Sauvignon Blanc

Salad

Radishes & ricotta

Breakfast radishes, whipped ricotta, herbs, olive oil, sea salt.

Coke Farm, San Juan Bautista

Pairing: 2017 Griva Sauvignon Blanc

Smoked

Smoked sablefish, yogurt, chives, pickled shallots, capers, grilled bread

Moss Landing, f/v Sea Harvest

Pairing: 2016 Soberanes Chardonnay

Salt Roasted Beets

Sunflower seed butter, sprouts, yogurt, seeds.

Halls Organic Farm, Salinas

Pairing: 2017 Rose

Black Cod

Wild chanterelles, cauliflower puree, onion ash

Moss Landing, f/v Sea Harvest

Pairing: 2015 Pisoni Vineyard Pinot Noir

Grilled Mushrooms

Shiitakes, Salt Spring Mussel Broth, Chives

Pairing: 2015 Rosella's Vineyard Pinot Noir

Dessert

Grilled Apples, Burnt Honey Ice Cream, Hazelnuts, Thyme, Olive Oil

Prevedelli Farm, Corralitos

Pairing: 2012 Late Harvest Sauvignon Blanc

**Items may change due to market availability*

545 Lighthouse Ave Pacific Grove CA 93950