



OLD WORLD VS. NEW WORLD WINE DINNER

Thursday, May 22nd, 2025

- Menu -

Executive Chef Daniel Hohng

AMUSE BOUCHE

CHILLED GARDEN PEA & MINT ESPUMA

Citrus Tuile

Old World: 2023 Domaine Hubert Brochard Sancerre

New World: 2023 St Supery Napa Sauvignon Blanc

FIRST

CARROT TARTARE

Ginger Vinaigrette | Avocado Burrata Mousse

Old World: 2022 William Fevre Domaine Chablis

New World: Frank Family Carneros Chardonnay

SECOND

VEGETABLE TERRINE

Zucchini | Red Bell Pepper | Eggplant | Basil-Pistachio Coulis

Old World: Domaine Chanson Bourgogne Pinot Noir

New World: 2022 Walt Sonoma County La Brisa Pinot Noir

MAIN

VEGETABLE RISOTTO

Morel Mushrooms | Baby Peas | Asparagus

Old World: 2022 Castell Di Volpaia Chianti Classico

New World: 2021 Miner Family Mendocino Sangiovese

DESSERT

STRAWBERRY-LAVENDER PAVLOVA

Lemon Curd | Basil

Old World: 2021 Chateau Bellegrave Pauillac AOC Bordeaux Blend

New World: BV Vineyard Tapestry Napa Reserve Red Blend