

1

BRAISED GOCHUJANG PORK BELLY
WITH CARROT-GINGER PURÉE, SHISHITO
PEPPERS, DAIKON, PICKLED SHALLOTS

Groth Vineyards Sauvignon Blanc

2

BURRATA & CEDAR ROASTED APPLES
WITH RADICCHIO, SHERRY, HONEY &
CRISP PARMESAN

Groth Vineyards Chardonnay

3

BRAISED WAGYU BEEF CHEEKS
WITH PORCINI-TRUFFLE POLENTA,
ROASTED PARSNIPS,
GORGONZOLA BORDELAISE

Groth Vineyards Cabernet Sauvignon

4

NUTELLA CRÈME BRULÉE
WITH WHITE CHOCOLATE RIBBONS,
ROASTED HAZELNUTS

Bodegas Emilio Hidalgo "Gobernador"
Oloroso Sherry