



MAURITSON WINE DINNER
with Guest Hosts Clay & Carrie Mauritson

Tuesday May 16, 2023 – 6:30pm

Reception Wine - 2022 'Mirbeau Monet Rosé', Sonoma County

Dinner Menu

Macédoine of Spring Vegetables
Morel Mushrooms, Wild Ramps, English Peas,
Parmesan Crisp, Meyer Lemon Crema
2021 Sauvignon Blanc, Dry Creek Valley

Pan Seared 'Georges Bank' Scallop
Potato-Leek Gratin, Swiss Mornay, Black Osetra Caviar & Shaved Botarga
2021 Chardonnay, Russian River Valley

Black Mission Fig & Mascarpone Agnolotti
Ripe Red Currants, Marcona Almonds, 'Secret' Butter
2021 'Mirbeau Mélange Rouge', Rockpile

Gochujang Glazed 'Crescent Farms' Confit Duck Leg
Asian Pear & Parsnip Puree, Glazed Carrots, Smoked Mango Compote
2021 Zinfandel, Dry Creek Valley & 2021 Zinfandel, Rockpile

Grilled 'Wagyu' Bavette
Potato Enhanced Risotto, Truffle Arancini, Dry Aged Beef Jus
2019 'Rockpile Ridge' Cabernet Sauvignon, Rockpile
2018 'Loam' Cabernet Sauvignon, Sonoma County

'Cylander' of Valrhona Chocoalte Mousse
Stone Fruit, Vanilla Cream
2019 Independence Red, Rockpile

CHEF – JAKE SILINS | EXECUTIVE SOUS – EMILY MacNEIL
PASTRY CHEF – OMAR JAE RAMIREZ
HOTEL SOMMELIER – ERROL A. JOSEPH | SOMMELIER – JAMES ELLIMAN