



And

PAUL HOBBS WINERY

Presents

Winemaker Paul Hobbs and Chef Hubert Keller

Monday May 6th, 2019

2016 Russian River Valley, Chardonnay

First Course



Fire roasted seafood platter, with Maine lobster, kings crab, oysters, prawns and sea scallop, truffle aioli.

2016 Edward James, Chardonnay

Second Course



Marinated squab breast “en crepinette” pinot noir and juniper berry essence

2016 Russian River Valley, Pinot Noir

Third Course



Mishima Ranch Striploin, potato pave, morel mushrooms, fava beans, bordelaise

2014 Napa Valley, Cabernet Sauvignon

Fourth Course



Mimolette, 3 month aged manchego, tete de moine

2015 Napa Valley, Cabernet Sauvignon

Dessert



Symphony of Fleur desserts: Praline beignet, caramelized apple tart, vacherin glace, and bittersweet chocolate quenelle.

Chocolate lollipop

\$150 per person, inclusive of tax & gratuity

vegetarian offerings available on request please inform your server of any food allergies
*consuming raw or undercooked meat, fish, or dairy may increase the risk of food-borne illness