



# CAYMUS FAMILY WINE DINNER

FRIDAY, APRIL 14<sup>TH</sup> 2023

## FIRST COURSE

### **coriander crusted yellow tail**

sweet & sour carrot, satsuma

*sparkling wine, emmolo, methode traditionnelle nv*

## SECOND COURSE

### **black bass**

sunchoke, kalamata, calabrian chili

*pinot noir, mer soleil, santa lucia highlands 2019*

## THIRD COURSE

### **35-day usda prime dry-aged ny strip\***

potato pave, truffled bordelaise

*cabernet blend, caymus "walking fool," california 2020  
red schooner voyage 10, caymus vineyards*

## FOURTH COURSE

### **raspberry tart**

chocolate, hazelnut, vanilla cream

*cabernet sauvignon, caymus vineyards, napa 2020*

**\$150\* PREMIUM 4-COURSE DINNER & WINE PAIRINGS**

*Wines are carefully paired with each course.*

*Additional pouring available at discounted price.*

**CAYMUS**  
VINEYARDS



**Emmolo**

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EXECUTIVE CHEF BEN HOFFMAN  
BEVERAGE DIRECTOR & SOMMELIER PAULO VILLELA

\*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Price is per person, plus tax and tip.