



OPERA WINE DINNER

AMUSE-BOUCHE

HAMACHI CRUDO

Mint Au Jus | Tangerine Purée | Compressed Cucumber
Fresno Chile | Crispy Quinoa
Shaved Watermelon Radish | Sesame Seed
2025 Antinori Tenuta Guado al Tasso Vermentino

FIRST COURSE

SAUTÉED SCALLOP

Herb Butternut Squash Purée | Pomegranate Seed
Roasted Pepitas | Lime Coconut Cream | Crisp Kale
2024 Antinori Castello della Sala Bramito Chardonnay

SECOND COURSE

CRAB CAKE SALAD

Shaved Fennel & Green Apple | Frisée
Pickled Mustard Seed | Lemon Dill Aioli | Micro Celery
2023 La Scolca Gavi dei Gavi

THIRD COURSE

GUAJILLO MARINATED VENISON TENDERLOIN

Black Truffled Parsnip Mousse | Shiitake Mushroom
*2021 Marchese Antinori Pian
delle Vigne Brunello di Montalcino*

FOURTH COURSE

PUMPKIN CHEESECAKE

Pecan Crumble | Spiced Green Pears | Chantilly Cream
Graham's 10 Year Tawny Port

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or raw eggs may increase your risk of foodborne illness.*