

LV L : 5

CAYMUS WINE DINNER
SEPTEMBER 24, 2026

C1

AMUSE BOUCHE

HEIRLOOM TOMATO CROUSTADE

Feta | Kalamata Olive | Za'atar

White Blend, Conundrum, CA, 2024

C2

**HIGH SUMMER MELON &
PRIMEUR STURIA CAVIAR**

Speck | Balsamico of Monticello | Chile Crisp

*Sauvignon Blanc, Emmolo,
North Coast, CA, 2025*

C3

SEARED HOKKAIDO SCALLOP

Corn Velouté | Blue Lake Bean |
Tomato Conserva

*Red Blend, The Walking Fool,
Suisun Valley, CA, 2024*

C4

**CHERRY SMOKED
DOMESTIC WAGYU PICANHA**

Manchamanteles | Preserved Jimmy Nardellos |
Grilled Oyster Mushrooms

*Cabernet Sauvignon, Caymus,
Napa Valley, CA, 2023*

C5

CHOCOLATE & ASIAN PEAR

Crèmeux | Florentine | Pepitas

*Cabernet Sauvignon, Special Selection,
Napa Valley, CA, 2020*

MENU CURATED BY
EXECUTIVE CHEF GORAN BASAROV