FOUR-COURSE MENU

Shafer
Wine Dinner

FALL 2026

I YELLOWTAIL HIRAMASA*

ruby radish sprouts, crispy onion, watermelon radish, charred mandarin orange, citrus ponzu

paired with

RED SHOULDER RANCH CHARDONNAY
CARNEROS, NAPA VALLEY '24

II BRAISED LAMB BELLY

roasted beet hummus, crispy beet greens, blackberry gastrique

paired with

RELENTLESS SYRAH
NAPA VALLEY '22

III PRIME BEEF SHORT RIB

white cheddar grits, glazed root vegetables, pumpkin seed, natural braising jus

paired with

ONE POINT FIVE CABERNET SAUVIGNON
NAPA VALLEY '23

IV YUZU CRÈME BRÛLÉE

French meringue, valencia orange supreme, raspberry

paired with

CHÂTEAU RIEUSSEC
CHÂTEAU DE COSSE
SAUTERNES, FRANCE

SAINT & SECOND

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

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol.

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