

AQUA

G R I L L

Ad Hoc Wine Dinner

August, 2026

∞ STARTER ∞

Ahi Tuna Carpaccio

arugula - serrano peppers - watermelon radish - fried shallots
charred scallion vinaigrette - whiskey barrel aged soy + miso butter candle

Wine Pairing: Rombauer Chardonnay, Carneros

∞ FIELD ∞

Watercress Salad

green watercress - apricot - orange - avocado
dried cranberries - chia seeds - dijon + citrus vinaigrette

Wine Pairing: Rombauer Sauvignon Blanc, Napa Valley

∞ ENTRÉE ∞

Smoked Bone-In Short Rib

roasted sweet corn, heirloom tomato + edamame succotash
black garlic + truffle red skin mashed potatoes - summer georgia peach gastrique

Wine Pairing: Rombauer Cabernet Sauvignon, Napa

∞ DESSERT ∞

Baked Alaska

vanilla moon pie - butter pecan ice cream - strawberry compote - meringue

Wine Pairing: Rombauer Zinfandel, Napa