

# MAYBECK'S WINE DINNER

FEATURING:

**Juliana & Sean of Crosby Roamman**

TUESDAY JUNE 25TH, 2019

Welcome

**BBQ Eel**

Endive with Caesar

*Champagne*

First

**Hamachi Tataki**

Gomae, Shiso Kombu Broth

*2017 Sauvignon Blanc & 2014 Reserve Blanc*

Second

**Miso Glazed Octopus**

Roasted Local Seaweed, Black Garlic

*2017 Rosé of Pinot Noir & 2017 Kim Giles Pinot Noir*

Third

**Wagyu Beef**

Charred Scallion-Sweet Potato Cake, Hajiki, Shoyu

*2013 Merlot & 2014 Cabernet Sauvignon*

Dessert

**Mochi Donuts**

Black Sesame Ice Cream

Call 415-500-8500 or email [Courtney@maybecks.com](mailto:Courtney@maybecks.com)

**\$120 per person, includes wine pairings**

To offset costs of San Francisco ordinances, taxes and fees, a 5% charge will be added to all food and beverage sales. Gratuities are not included