

flavors of fall

wine ovation dinner

by executive chef ron de guzman

tuesday, november 30, 2021

amuse bouche

PUMPKIN BISQUE
crème

cune brut cava
penedes, spain

i. first

KABOCHA WON TONS
basil essence, goat cheese,
parmesan crisp, demi glace, pea tendrils

tardieu-laurent 'le bec fins'
côtes du rhône blanc
rhône valley, france 2017

ii. second

DUCK TWO WAYS
kalua duck + cabbage,
fall spiced seared duck breast, lentils,
applewood smoked bacon,
butternut squash puree, ginger orange glaze

martinelli 'bella vigne' pinot noir
sonoma coast, california 2018

iii. third

RED WINE BRAISED BEEF SHORTRIB
parsnip puree, braised red cabbage,
caramelized baby carrots, star anise

ridge 'benito dusi ranch' zinfandel
paso robles, california 2019

turley 'steacy ranch' zinfandel
lodi, california

iv. dessert

by pastry chef cainan sabey
TBD



dinner - 65
wine pairing - 35