



THE STEAKHOUSE

Reception wine

Vin Gris of Pinot Noir, Calera, Central Coast, 2017

First Course

crab & corn egg drop soup

Shaoxing cured egg

Sauvignon Blanc, Duckhorn, Napa Valley, 2017

Second Course

crispy grits on shrimp

tomato-jalapeno marmalade

Chardonnay, Duckhorn, Napa Valley, 2016

Third Course

duck country ham

pickled mustard greens

Pinot Noir, Migration, Sonoma Coast, 2016

Fourth Course

meat and three

Wagyu, confit potatoes, asparagus salad, truffled onion ring

Merlot, Three Palms, Napa Valley, 2015

Fifth Course

chocolate & cheese

creole cream cheese mousse, chocolate-pecan pound cake

Proprietary red, Paraduxx, Napa Valley, 2015