

Opus One Wine Dinner

Wednesday March 20th, 2024

Amuse

Monkfish Tempura
rice flakes, peanut curry, radish & scallion salad
JCB No. 21 Crémant de Bourgogne

First

Arctic Char
fingerling potato, salsify, mussels, sauce l'oseille
2019 Chateau Rahoul Blanc, Graves

Second

Ricotta Gnocchi
lamb ragout, morels, favas, raclette cream
2006 Opus One

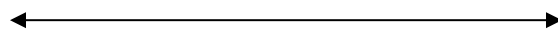
Third

Beef Tenderloin
oxtail, spinach, chickpea panisse, tomato confit, sauce rossini
2018 Opus One
2019 Opus One

Cheese Course

Red Dragon Tartine
brioche, duck confit, mission fig & red onion marmalade

Overture by Opus One, MV



Jason Ramos, Executive Chef
Brian Hider, Wine Director
Gloria LaGrassa - Owner