

# Calluna Dinner

Thursday June 13<sup>th</sup>, 2024

## Amuse

Asparagus Gazpacho  
coconut milk, calamari, thai basil, bacon & peanut condiment

*2021 Sauvignon Blanc Estate*

## First

Wagyu Carpaccio  
sourdough, frisée, crispy capers, black truffle & buttermilk vinaigrette

*2019 Cuvée CVC*

## Second

Wild Mushroom Rotolo  
porcini, prosciutto, taleggio, ramp soubise

*2020 "Aux Raynauds" Merlot*

## Third

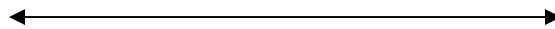
Domestic Lamb Rib Eye  
beluga lentils, brussels leaves, persillade crumbs, rosemary jus

*2017 Cabernet Sauvignon Estate*

## Cheese

Gruyere Toast  
walnut crumble, "French Onion" soubise

*2014 Cabernet Sauvignon Estate*



Jason Ramos, Executive Chef

Sean Price, Sommelier

Gloria LaGrassa - Owner