



CAYMUS 50TH ANNIVERSARY WINE DINNER 2024

RECEPTION

SMOKED ORA KING SALMON SAUSAGE

MAY PEA & MEYER LEMON SHOOTER WITH LOCAL JUMBO LUMP CRAB

CHICKEN YAKITORI

EMMOLO SAUVIGNON BLANC 2023

FIRST COURSE

LOBSTER & SCALLOP MOSAIC

sauce choron | hackleback caviar | lemon basil

MER SOLEIL RESERVE CHARDONNAY 2022

SECOND COURSE

ROASTED PORK & MANCHEGO EMPANADA

garlic spinach | lemon scented red pepper coulis

RED SCHOONER VOYAGE #11 MALBEC ARGENTINA/USA

THIRD COURSE

PETIT CREEKSTONE FARMS FILET

duck fat potato pave | may pea purée | blistered cipollini onion
haricot verts | foie gras beurre rouge

CAYMUS 50TH ANNIVERSARY CABERNET SAUVIGNON 2022

FINALE

CHOCOLATE A FEW WAYS

flourless torte | dark chocolate ganache | milk chocolate mousse
luxardo cherry & blueberry compote

CAYMUS SUISUN WALKING FOOL ZINFANDEL/PETITE SIRAH 2022

