



# TRESPASS WINE DINNER 2024

## RECEPTION

SMOKED SALMON CAVIAR | CRÈME FRAICHE | SOURDOUGH BLINI

DEVILED QUAIL EGG | AVOCADO MOUSSE

GOUGERE

2021 TRESPASS CHARDONNAY, SONOMA

## FIRST COURSE

SMOKED SALMON TORTELLINI

seared ora king salmon | cured egg yolk | parmesan brodo

2017 TRESPASS ENCROACHMENT PINOT NOIR

## SECOND COURSE

BUTTERNUT SQUASH BISQUE

gruyere & jumbo lump grilled cheese | pumpkin seed oil

2019 TRESPASS CABERNET FRANC

## THIRD COURSE

ROASTED BEET & GOAT CHEESE STACK

oceanfront farms mixed greens | walnut thyme brittle | iberico ham

2018 TRESPASS INTRIGUE

2017 TRESPASS MAYHEM

## FOURTH COURSE

MEYERS PRIME RIBEYE

pommes de terre fondantes | foie gras beurre rouge | charred spring onion

2018 TRESPASS CABERNET SAUVIGNON

## DESSERT

FLOURLESS CHOCOLATE TORTE

dark chocolate cake | ganache | macerated berries

2019 TRESPASS ZINFANDEL

