



JUNE 28 2024

The Ocean Room

CHEF STEVEN BROOKS
SOMMELIER BRET REYNOLDS



FIRST

GOLDEN OSETRA CAVIAR
Pickled Ramp · Brioche

Gramona, Corpinnat 2017

SECOND

HEIRLOOM ASPARAGUS
Black Truffle · Aged Parmesan

Venica & Venica 'Jesera', Collio 2022

THIRD

WILD STRIPPED BASS
Fennel · Meyer Lemon

Calera, Mt. Harlan 2016

FOURTH

GRILLED JAPANESE WAGYU
Morel · Spring Onion

*K Vintners 'MCK -Oldfield-Boushey Vineyard'
Washington 2018*

FIFTH

LEMON POPPY SEED TART
Honig 'Late Harvest', Rutherford 2018

