



JULY 19 2024

The Ocean Room

CHEF STEVEN BROOKS
SOMMELIER BRET REYNOLDS

FIRST

GOLDEN TOMATO VELOUTÉ

A rich and creamy soup made with heirloom tomatoes, basil, and a hint of saffron, served with a side of brioche croutons and a drizzle of extra virgin olive oil.

Capture, Alexander Valley

SECOND

PEACH AND ARUGULA SALAD 'AUX FLEURS

Fresh peaches, arugula, prosciutto, and parmesan cheese, all tossed in a light vinaigrette and garnished with edible flowers and microgreens.

Marchesi di Barolo 'Black', Gavi

THIRD

MEAT STICK

Ground Beef · Lamb Patty · Truffle Cheese · Carrot Bacon · Caramel Beer Onion Marmalade · Black Berry Ketchup · Polenta Fries

Nicosia 'Sabbie di Sutta', Cerasuolo di Vittoria

FOURTH

LAVENDER AND BLUEBERRY 'MILLE-FEUILLE

A layered pastry made with puff pastry, lavender and blueberry cream, and a hint of honey, all topped with a caramelized sugar crust and fresh blueberries.

Olivares 'Monastrell Dulce', Jamilla

