

THE STRAND HOUSE®

Culinary Masters Series *featuring* Chef John Sedlar Saint Estephe Classics

Tray Passed Hors 'd'oeuvres

Mumm Blanc de Blanc Sparkling Wine, Pernod-Ricard

Amuse

Kachina Dolls with Blue Corn Tortillas

Crème Fraiche and Salmon Fume

2013 Trefethen family winery Dry Riesling

Appetizer

Green Chile Relleno

Mushroom Duxelles and Chevre Sauce

2010 Ceja Vineyards Pinot Noir, Carneros

Salad

Avocado Cake with Dessert Tulips

2010 Ceja Vineyards Carneros Pinot Noir

Poisson

Scallop Nachos with Roquefort

2012 Comstock Vineyards Zinfandel, Dry Creek Valley

Carne

Medallions of Berkshire Pork

Yucca Root and Grapefruit Sauce

2011 Faust Cabernet, Huneus Vineyards

Dessert

Neon Tumbleweed

Bizcochitos

Mondavi Moscato, Robert Mondavi Vineyards

Dinner is \$100 per person, wine pairing is \$50 per person, additional tax and 20% gratuity will be added