

THE STRAND HOUSE®

Culinary Masters Series

featuring

Chef John Besh

jellyfish, shrimp

peanut, green papaya, chili

2012 Madrone Ridge Rosé, Sonoma Valley

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oyster stew

black garlic, Meyer lemon & petit herbs

2011 B WISE Vineyards Pinot Noir, Sonoma Coast

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gnocchi 'black and blue'

blue crab, black truffle

2009 BRION Cabernet Sauvignon, Sonoma Valley Estate

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oxtails & bass

cauliflower, trumpets, marrow

2008 BRION Cabernet Sauvignon, Napa Valley

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blonde chocolate panna cotta

bittersweet chocolate, pecan and coconut

2009 BRION Cabernet Sauvignon 'Monte Rosso Vineyard', Sonoma Valley

BWise Vineyard Wines

presented by

Brion Wise

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