

THE STRAND HOUSE®

Culinary Masters Series

featuring

Chef Eric Ziebold

Hog Island oyster gratin

roasted tofu, braised sunchoke, yuzu kosho sorbet

2013 Cherry Tart Chardonnay, Sonoma

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sautéed Kanagy Farm Shoat belly

shaved radish, smoked Steelhead trout roe, sorrel vinaigrette

2013 Cherry Tart Pinot Noir, Sonoma Coast

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warm pavé of King Salmon

beets a la Grecque, fines herbes emulsion, potato tobacco

2011 Cherry Pie 'Stanly Ranch' Pinot Noir, Carneros

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CityZen Eastern Shore bar-b-que

Old Bay rubbed prime beef sirloin
corn pudding, Penn Farms okra, black eye peas
tomato Jam, red pepper mousse

2009 Hundred Acre 'Ark Vineyard' Cabernet, Napa Valley

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Valrhona chocolate soufflé glacé

red wine poached Mission figs, Kendall Farms crème fraiche truffle
and dark chocolate crumble

2009 Hundred Acre Fortification Port, Napa Valley

Hundred Acre Wines

featuring proprietor/winemaker

Jayson Woodbridge

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