

THE STRAND HOUSE®

Culinary Masters Series

featuring

Chef Troy Guard

Hawaiian Kampachi

pickled rhubarb, jalapeño, coconut, pop rocks

2011 La Sirena Moscato, Napa Valley

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Spanish Octopus

corn pureé, pasilla chili, fava bean, chorizo

2012 La Sirena Grenache, Napa Valley

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Colorado lamb neck

goat milk ricotta agnolotti, spring peas, Maui onion soubise, lemon balm

2010 La Sirena Le Barrettagé Syrah, Napa Valley

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Aspen Ridge striploin

carrot salad, potato rosti, ramp green goddess, smoked beet reduction

2010 Barrett & Barrett Cabernet Sauvignon, Napa Valley

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beet cremeux

chocolate crumble, coconut tapioca, pistachio

cocoa berry cocktail, hazelnut and berry liqueur, cream, shaved cocoa

Barrett & Barrett Winery

featuring proprietors/winemakers

Bo and Heidi Barrett

Dinner is \$150 per person, additional tax and 20% gratuity will be added