

# THE STRAND HOUSE®

## **Culinary Masters Series**

*featuring*

### **Chef Kristen Kish**

#### **crab and scallion pasta**

melon, tomato & cucumber consommé

*2014 Naissance Sauvignon Blanc, Napa Valley*

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#### **steamed Fluke**

brown butter, cauliflower, parsley flower, caper berry

*2014 Equitem Sauvignon Blanc, Knights Valley*

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#### **farmers market salad mix of lettuces**

shaved vegetable, Marcona almond, Banyuls vinegar

*2014 Equitem Sauvignon Blanc, Knights Valley*

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#### **veal loin**

escargot ragout, wasabi, roasted cipollini

*2012 Pleinair Cabernet Sauvignon, Napa Valley*

*2012 Latro Cabernet Sauvignon, Knights Valley*

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#### **orange sherbet**

goat milk soda, orange blossom, candied angelica

*2014 Terracea Riesling, Spring Mountain*

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#### **chocolate caramel truffles**

sea salt & sesame

## **Galerie Winery**

*featuring winemaker*

### **Laura Díaz Muñoz**

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