

# THE STRAND HOUSE®

## Culinary Masters Series

*featuring*

### Chef Bev Gannon

#### **Kampachi sashimi**

Shishito peppers, fresh hearts of palm, miso vinaigrette

*2012 Ramey Chardonnay, Sonoma Coast*

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#### **cashew crusted Mahi Mahi**

forbidden rice, red curry coconut sauce

*2012 Ramey 'Ritchie Vineyard' Chardonnay, Russian River Valley*

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#### **braised oxtails**

cucumber kimchee, grilled Korean nori, sesame noodles

*2012 Ramey Claret, Napa Valley*

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#### **roti of filet of beef**

unagi, kabayaki demi, Shiitake mushroom hash

*2012 Ramey Cabernet, Napa Valley*

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#### **coconut roulade**

passion fruit sauce

*N.V. Mumm Brut, Napa Valley*

*featuring wines from*

### **Ramey Wine Cellars**

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