

# THE STRAND HOUSE®

## **Culinary Masters Series**

*featuring*

**Chef Neal Fraser**

*wines by*

**Challen Winery**

*with proprietor, Challen Cates*

### **bay scallop**

Buddha's Hand lemon, crispy quinoa

*2015 Chardonnay Zotovich Vineyard, Sta. Rita Hills*

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### **sautéed Monterey Bay abalone**

green garlic, sunchoke flan

*2014 Pinot Noir 'Scarlett', Sta. Rita Hills*

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### **duck breast**

black rice, fermented vegetable, essence of Saigon

*2014 Pinot Noir Lindsay's Vineyard, Sta. Rita Hills*

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### **grilled lamb belly**

sweet potato pancake, grilled pineapple, black lime

*2014 Pinot Noir Zotovich Vineyard, Sta. Rita Hills*

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### **grilled prime Aspen Ridge ribeye of beef**

Anson Mills grits, collard greens, red eye peas

*2012 Pinot Noir 'Jasper', Sta. Rita Hills*

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### **New York "cheesecake"**

citrus, caramelized olives, blood orange sorbet

*N.V. Laurent-Perrier Demi-Sec, France*

*Dinner is \$150 per person, tax and 20% gratuity are additional*

*Menu items subject to change prior to event date*

*Please instruct us of any dietary restrictions and/or food allergies upon making your reservation*