

FOUR - COURSE MENU



WINE DINNER

Opener
MIRABELLE BRUT

I BLUEFIN TUNA CRUDO*
Grilled strawberry "aguachile,"
cucumber, Mirabelle Brut Rosé granita,
crispy quinoa, petite cilantro

Paired With
MIRABELLE BRUT ROSÉ

II SEARED SEA SCALLOPS
Baby artichokes, Delta asparagus,
frisée, Meyer lemon, black truffle
emulsion

Paired With
SCHRAMSBERG BLANC DE BLANCS '18

III MARY'S FARM DUCK CONFIT
Cherry mostarda, creamed
cornbread, black garlic, grilled
spring onion

Paired With
SCHRAMSBERG BLANC DE NOIRS '18

IV COCONUT POUND CAKE
Passion fruit coulis, chantilly,
shaved macadamia nuts

Paired With
J. SCHRAM '12

SAINT & SECOND

Wine locker member and one guest | \$75 per person

General public | \$100 per person

Price does not include tax or gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information, go to www.P65Warnings.ca.gov/alcohol.