

# **Peter Michael Dinner**

*Friday, May 17<sup>th</sup>, 2019*

## **Reception**

*Restyo Oysters  
Smoked Bluefish  
Mushroom Tarts*

*L'Après-Midi, Sauvignon Blanc, Knights Valley, Sonoma, 2014*

## **Spring Harvest**

*Young vegetables and fruits, garden herbs,  
quinoa, fresh cheese*

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## **Grilled North Atlantic Lobster**

*Beets, new potatoes, Meyer lemon, seaweed butter*

*La Carrière, Chardonnay, Knights Valley, Sonoma, 2012*

## **Canvendish Quail**

*Morel mushrooms, fiddleheads, truffle*

*Ma Belle Fille, Chardonnay, Knights Valley, Sonoma, 2008*

## **Dry-Aged Beef Tenderloin**

*Bone marrow, petit gris snails, carrot confit, black garlic jus*

*Au Paradis Cabernet Sauvignon, Oakville, Napa, 2014*

## **Trio of Aged Goat Cheeses**

*Wabash Cannonball, Tarentaise Fermier, Leonora,*

*Ma Danseuse Pinot Noir, Fort Ross-Seaview Estate, Sonoma, 2014*

*Executive Chef **Kyle Zachary***

*Wine Director **Jason Irving***