

25th Annual Gentlemen's Smoker

Amuse Bouche

King Crab Tartare
Compressed Melon, Fennel Cream, Micro Basil
Moet & Chandon Imperial Brut Champagne

Course 1

Organic Beet Carpaccio

Pickled beets, Humboldt fog goat cheese, hydroponic Mache lettuce,
toasted pistachio, tangerine vinaigrette
Landmark Vineyards Chardonnay 2019, Sonoma California

Course 2

Seared Chilean Seabass

English pea & mint puree, confit parsnip,
fennel & California citrus salad, saffron butter emulsion
Justin Isosceles 2019, Paso Robles California

Course 3

Angus Beef Fillet & Jumbo Tiger Prawns Duet

Celeriac mash, Maitake mushrooms, Bordelaise sauce
Daou Estate Soul of a Lion Cabernet Sauvignon 2019, Paso Robles
California

Course 4

Dark Chocolate Dome

Valrhona chocolate mousse, chocolate sponge, fresh berries,
Grand Marnier caramel sauce
Schmitt Sohne Eiswein 2020, Rheinhessen Germany

