



ARISTA

ARISTA WINE DINNER

June 14th, 2022

first course—

CAVIAR QUAIL EGGS

OYSTERS & MELON, *chardonnay vinegar sorbet, borage*

LOBSTER BEIGNETS

GOSSET BRUT GRANDE RESERVE - CHAMPAGNE, FR

second course—

WARM KING CRAB & BRIOCHE

smoked avocado, nectarine, almond, argan oil, garden herbs

2016 ARISTA CHARDONNAY RUSSIAN RIVER VALLEY, CA (MAGNUM)

2019 ARISTA CHARDONNAY RUSSIAN RIVER VALLEY, CA

third course—

BARNEGAT LIGHT SCALLOP

vanilla bean-brown butter, corn custard ravioli, chanterelles, dulse seaweed

2019 ARISTA CHARDONNAY 'BANFIELD VINEYARD' RUSSIAN RIVER VALLEY, CA

2019 ARISTA CHARDONNAY 'U.V. -EL DIABLO VINEYARD' RUSSIAN RIVER VALLEY, CA

2019 ARISTA CHARDONNAY 'RITCHIE VINEYARD' RUSSIAN RIVER VALLEY, CA

fourth course—

VEAL TENDERLOIN WITH ESCARGOT BUTTER

white beans braised with summer truffle, sweet onion & ham jus

2016 ARISTA PINOT NOIR RUSSIAN RIVER VALLEY, CA (MAGNUM)

2019 ARISTA PINOT NOIR RUSSIAN RIVER VALLEY, CA

fifth course—

ROASTED SQUAB GLAZED WITH MUSHROOM SOY CARMEL

hen of the woods mushroom, foie gras, cherries & star anise

2019 ARISTA PINOT NOIR 'FERRINGTON VINEYARD' ANDERSON VALLEY, CA

2019 ARISTA CHARDONNAY 'U.V. LUCKY WELL VINEYARD' RUSSIAN RIVER VALLEY, CA

dessert—

SUMMER MELON

chamomile sorbet, toasted oat milk, candied sesame