



HANUKKAH CELEBRATION DINNER

Appetizers and Bubbles

Ahi Tuna Tartare | sesame – scotch bonnet – pine nuts – asian pear – potato chip

Tempura Oyster Mushrooms | sweet chili aioli

Paired with Schramsberg Blanc de Blancs

Dinner and Wine

Potato Latke | crème fraîche – beet cured salmon – salmon roe – chives

Paired with 2022 St. Supery Napa Valley Estate Rose

Albo Rack of Lamb | couscous – butternut squash – dried apricots – harissa – chickpeas

Paired with 2019 Frank Family RHF Cabernet Sauvignon

Chocolate Babka Bread Pudding | crème fraîche – poached pear – hazelnut

Paired with Terra d'Oro Zinfandel Port

