



WESTHOLME WAGYU DINNER

RECEPTION

THAI SNAPPER CRISPY RICE

BARBEQUE DUCK TARTLETS

PEACH MARMALADE

WOOD-GRILLED GARLIC SHRIMP SKEWERS

TEMPURA OYSTERS

WAKAME MAYO

GRAN MORAINÉ BRUT ROSÉ YAMHILL CARLTON DISTRICT

FIRST COURSE

WAGYU CARPACCIO & TARTARE DUO

BLACK SESAME CONE ∞ BLACK GARLIC AIOLI ∞ WHITE DIJON AIOLI
CRISPY CAPERS ∞ MICROPLANED PARMESAN ∞ RED ONION ∞ RED SORREL

2022 SANFORD SANTA RITA HILLS PINOT NOIR

SECOND COURSE

HOISIN-CURED WAGYU SHORT RIB SKEWER

HOISIN-SOY GLAZED ∞ SMOKED CORN PURÉE ∞ RED DRAGON SAUCE

2022 ANTIGAL UNO MALBEC

THIRD COURSE

WAGYU SHABU

DASHI SOY BROTH ∞ FINELY SHAVED WAGYU ∞ GLASS NOODLES ∞ QUAIL EGGS

GRILLED GRAPEFRUIT OLD FASHIONED

FOURTH COURSE

KOJI-CURED WAGYU TENDERLOIN & XO SCALLOP DUO

TEMPURA VEGETABLE SUSHI ROLL ∞ SPRING PEAS ∞ AIOLI ∞ ROASTED BABY CARROTS
CRUNCHY GARLIC ∞ EDAMAME ∞ PEANUTS

2021 BOUCHARD PÈRE & FILS POMMARD

DESSERT

CHOCOLATE CREAM PUFF

BUTTER PECAN FILLING ∞ VANILLA MARSHMALLOW
HOT FUDGE SAUCE ∞ CANDIED ALMONDS

BUTTERSCOTCH ESPRESSO MARTINI