

AN EVENING WITH LA CREMA

June 10th, 2026 | 6:30 pm

\$150 per person, inclusive of tax & gratuity

amuse

CHICKEN "NUGGETS" & CAVIAR

2019 La Crema Russian River Valley Brut Rosé

first course

JUMBO LUMP BLUE CRAB ROLL

toasted brioche, salted corn, jalapeño-lime aioli, taro hay

2021 La Crema Kelli Ann Vineyard Chardonnay

second course

ROYAL RED SHRIMP & FENNEL SAUSAGE

fresh pasta, chili butter, Pecorino, breadcrumbs

2022 La Crema Sealift Vineyard Pinot Noir

third course

GRILLED WAGYU STEAK

griddled rye, mushroom conserva, pink peppercorn reduction, truffle salt

2022 La Crema Fog Veil Vineyard Pinot Noir

fourth course

TÊTE DE MOINE CHEESE & STONEFRUIT

buckwheat tea crumble, macadamia, elderflower honey

2022 La Crema Willamette Valley Pinot Noir, Oregon