

halloween

wine ovation dinner

by sous chef joy yamane-wong
wines presented by sky cameron

tuesday, october 28, 2025

amuse bouche

CREEP IT REAL

hamachi sashimi, shoyu gelee,
yuzu smoked trout roe

bellenos

cremant de bourgogne brut
burgundy, france nv

i. first

GARLIC MISO ESCARGHOST

enoki mushrooms, parmesan crumble,
miso roasted garlic puree, lemon zest,
french baguette

foxen 'ernesto wickenden vineyard old vines'
chenin blanc
santa maria valley, california 2023

ii. second

MYSTERY MEAT

yukhoe (beef tenderloin), gochujang, soy,
sesame, scallions, garlic, sweet onion,
korean pear, egg yolk, lettuce

quivira vineyards 'wine creek ranch'
rose of grenache blend
dry creek valley, sonoma, california 2023

iii. third

POULTRYGEIST

seared duck breast, charred pickled baby carrots,
plum-apple reduction, forbidden rice, demi-glace

cristom vineyards
pinot noir
willamette valley, oregon 2024

drew
pinot noir
mendocino county, california 2024

iv. dessert

by pastry chef cainan sabey

"T. OCELLUS"

pumpkin spiced mousse cake,
white chocolate ice cream, red velvet meringue,
spiced chocolate crumble



dinner - 75

wine pairing - 45