

summer bbq

wine ovation dinner

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

tuesday, august 26, 2025

amuse bouche

BACON & CORN CHOWDER

bacon "powder", chives

breaking bread 'pet nat'

sparkling zinfandel

dry creek valley, sonoma, california 2024

i. first

CHARRED TOMATO SALAD

housemade ricotta, speck, pea tendrils,
green goddess dressing

bonny doon vineyard 'vin gris de cigare'

dry rose

central coast, california 2024

ii. second

BBQ SPICED SHRIMP

polenta croquette, lemon aioli,
red onion, arugula

selbach oster

'kabinett halbtrocken zeltinger himmelreich'

riesling

mosel, germany 2023

iii. third

ASIAN BLACK BEAN LAMB CHOP

applewood smoked bacon potato salad,
grilled broccoli, pickled radish

ridge vineyard 'three valleys'

red blend

sonoma county, california 2023

kokomo vineyard 'cuvee'

red wine

north coast, california 2022

iv. dessert

by pastry chef cainan sabey

SUMMER PEACH ALMOND TART

kula lavender creme anglaise, peach sorbet,
tahitian vanilla bean roasted peach,
lemon poppyseed tuile



dinner - 75

wine pairing - 45