

Steakhouse Inspired

wine ovation dinner

by Joy Yamane-Wong

wines presented by Sky Cameron

Tuesday, May 26, 2026

amuse bouche

THICK CUT BACON

onion tomato relish

Planet Oregon by Soter Vineyards Pinot Noir
"Rose Bubbles" Willamette Valley, Oregon 2024

i. first

LOBSTER BISQUE

Lobster Bread pudding, Lobster tail, creme fraiche, herb oil

Foxen Winery Chenin Blanc "Ernesto Wickenden Old Vines"
Santa Maria Valley, Santa Barbara, CA 2024

ii. second

CRAB AND SCALLOP STUFFED MUSHROOMS

lemon & caper beurre blanc, scallion crust

Ramey Wine Cellars Chardonnay
Fort-Ross Seaview, Sonoma Coast, CA 2023

iii. third

BEEF WELLINGTON

Garlic butter mushroom medley, truffle potato puree, red wine demi glace

Bella Union by Far Niente Cabernet Sauvignon
Napa Valley, CA 2022

iii. third family style sharing sides

FRIED BRUSSEL SPROUTS

balsamic reduction

PARMESAN CREAMED CORN

iv. dessert

by pastry chef cainan sabey

VALRHONA MANJARI CHOCOLATE SOUFFLE

Banana foster ice cream, Kona coffee dulce de leche, cookie butter powder

NV W&J Grahams "Six Grapes" Reserve Port
Douro Valley, Portugal

dinner - 80

wine pairing - 45

