

flavors of fall

wine ovation dinner

by chef ron de duzman

wines presented by sky cameron

tuesday, november 25, 2025

amuse bouche

TRUFFLED STUFFING

vigna dorata

franciacorta brut

lombardy, italy nv

i. first

SMOKE ROASTED BABY CARROTS

spiced yogurt, pickled radish

selbach oster trocken bernkastel graben 'gg'

riesling

mosel, germany 2021

ii. second

HOUSE MADE FETTUCCINI PASTA

butternut cream, grilled kauai shrimp,

blue crab with 'beurre noisette' foam, lemon zest,

crispy kale, ricotta cheese

far niente 'post & beam'

chardonnay

carneros, napa valley, california 2023

iii. third

MOUNTAIN VIEW FARMS BRAISED PORK

roasted cabbage, creamy polenta,

caramelized onions, applewood bacon, island honey

lavinea

pinot noir

eloa amity hills, willamette valley, oregon 2023

iv. dessert

by pastry chef cainan sabey

CHAI SPICED APPLE PIE

homemade puff pastry, cinnamon rum raisin ice cream,

maple toffee sauce

blandy's 5 year

malmsey

madeira, portugal

dinner - 75

wine pairing - 45

