French Inspired
wine ovation dinner

by Chef Joy Yamane-Wong
wines presented by Sky Cameron

Tuesday, November 24, 2026

amuse bouche
KABOCHA-POMMES DAUPHINE
with Maple Drizzle

2019 Robert Sinskey Pinot Blanc
Los Carneros, Napa Valley, CA

i. first
FRENCH ONION SOUP
Croutons, Gruyere Cheese, Chives

2021 Bouchard Pere & Fils Bourgogne Blanc
Burgundy, France

ii. second
ESCARGOT & MUSHROOM FRICASSEE
Maitake, & Ali'i Mushrooms, Garlic, Shallots, Grilled French Bread, Arugula, Lemon Zest

2023 Three Sticks Chardonnay "Gaps Crown Vineyard"
Sonoma Coast, CA

iii. third
BEEF BOURGUIGNON
Applewood Smoked Bacon, Cipolini Onions, Truffle Yukon Potato Puree

2023 Failla Pinot Noir,
Willamette Valey, Oregon
&
2022 Crossbarn by Paul Hobbs Pinot Noir
Sonoma Coast, CA

iv. dessert
by Pastry Chef Cainan Sabey

PUMPKIN SPICE ALMOND DACQUOISE CAKE
Salted Caramel Sauce, Pumpkin Seed Granola, Cranberry Tahitian Vanilla Bean Ice Cream

dinner - 75
wine pairing - 45