



Sample Top Tier 6 Course Members Dinner Menu

\$175

**Ahi**

*Seared Ahi Tuna Cake, Blueberry-Mango Salsa, Thai Rice Noodle Salad, Butterfly Pea and Elderflower Lotus Root*

**Domaine Chevalle Sparkling Wine**

**Duck and Greens**

*Maltby Baby Greens, Pea Vines, Charred Corn, Honeycomb, Cherry Smoked Duck, Wine Poached Cherries, Avocado Dressing*

**Semillon**

**Sausage of the Sea**

*Halibut, Spiced Scallop, Sockeye Salmon, Lemon Prawns, Tomato-Caper Beurre Blanc, Lemon-Thyme Linguini*

**Rosé of Mourvèdre**

**Palate Cleanser**

*Pea Flower Granita*

Pea Flower Matcha Tea, Hibiscus, Lemon

**Painted Hills Beef**

*Short Rib, Black Berry Glaze, Shallot Jam, Garlic Sea Beans, Baby Potatoes, Prosciutto*

**Double D Syrah**

**Mousse**

*Belgium Silk Chocolate, Bourbon Cherry Ice Cream, Hazelnut Crunch*

**Cabernet Sauvignon Reserve**