



BIG WINES, SMALL PLATES

All wines are subject to change to accommodate budget, taste, and availability of vintage.

American Big Wines, Small Plates

Showcases foods and wines that are grown, harvested, and produced in the same regions of the United States.

These regions will be California, Oregon, Washington State, and Long Island/New York State.

Passed Hors d'oeuvres- West Coast Tasting

Artichoke Fritters with spiced fig syrup drizzle

Exotic Mushroom Pate Croustade with blackberry sweet onion jam

Pacific Oyster Trilogy:

Chef Creek with ver jus blanc peppercorn ice

Imperial Eagle with blood orange aspic

Giga-Moto with black caviar

Wine: Sebastiani Sonoma County Pinot Noir

Medium bodied with Bright flavors of cherry and vanilla. Complimentary aromatic notes of forest floor and cedar add complexity to the delicate white pepper notes accentuate the red fruit flavors and carry through to the balanced finish.

For the Oysters, oh the oysters! Trilogy of Vodka Martini shooters

Mini Mary tini, Blood orange tini with flower petals, mini mangotini rimmed with two salts

Washington State

Dungeness Crab Wakame Spring Roll with Ponzu braised bok choy and sweet chili sauce

Wine: Pinot Gris

Light straw/pale colored with tinges of copper color in the rim. This wine is heady with aromas of pear and baked apple with gorgeous medium full weight and a fresh bright fini

Oregon

Pan Seared Crispy Skin Wild King Salmon with morel mushroom white bean ragout with ver jus rouge demi-glace

Wine: Willakenzie Estate, Willamette Valley, Oregon Pinot Noir with aromas and flavors of black cherry, medium bodied with a silky texture on the palate with subtle layers of truffle and exotic spice.

Sorbet Course

Green Apple Sorbet

Gloria Ferrer Blanc de Blanc- Fast rising tight knit mousse, delicate aromas of ripe apple and Brioche are highlighted by star fruit and a long elegant finish.

Long Island/New York State

Long Island Breast of Duckling with cherry cola lacquer, roasted sweet potato croquette, Hudson Valley foie gras emulsion, and crispy duck skin cracklings

Wine: Bedell Cellars Cupola Red, North Fork, Long Island

A Bordeaux blend of Cabernet Sauvignon, Merlot, Petite Verdot and Cabernet Franc exhibiting beautiful crimson color with garnet in its edges. Aromas and flavors of Black fruits, mint and mocha marry well on the palate. The finish is balanced with refined tannins.

The Wild Northwestern Territory

Seared Medallion of Elk with roasted fingerling potatoes and juniper berry pinot noir demi-glace

Wine: Red Horse Ranch Cabernet Sauvignon.

This wine is the color of midnight; gorgeous aromas of summer ripened blackberries carry through to the palate. A Cabernet with full-body and with great integration of oak, lush, juicy and rich. The tannins are a perfect partner to the fruit, and they present spice and cedar through the finish.

California

Frozen Cherry Mousse with a honey tuile and fresh fruit salsa

Wine: Moscato This frizzy Moscato is fragrant with orange blossoms, mangoes and peaches. Creamy in the mid palate, it finishes totally clean with notes of Tangerine.

Mediterranean Big Wine, Small Plates

Showcases a region of the world that is rich in culture, history, food, and wine. Featured are foods from Greece, Southern Spain, Southern France, Southern Italy, and Northern Africa.

Tapas Offerings- Spain and Greece

Lamb Stuffed Grape Leaves

Tapenade on Halved Hard Boiled Eggs

Fried Artichokes with saffron aioli

Feta and Dill Phyllo Triangles

Marinated Olives and Anchovies

Yogurt Cucumber Dill Dip on Toasted Pita

Wine: Manzanilla Sherry

From the coast of San Lucar de Barameda, briny and nutty and very authentic. This wine is the lightest of Sherries and is gorgeous on the palate with the salty tapas. The fruit comes alive and tempers the terroir of the sea. Always served in half bottles for the ultimate in freshness.

Exceptionally dark color which is lush and seductive and rather complex, with intense black fruit flavors of black cherry, raspberry, currant and notes of plums and tobacco. Oak contact, has added vanilla and coffee nuances.

Southern Spain

White Gazpacho (Iced Almond Soup with grapes)

Wine: Albarino

Lush with a perfume of citrus, grapefruit, lemon peel and white peach, with pronounced floral and almond notes. Impressions onto a vivid palate which remains light, elegant and fresh due to the wine's elevated acidity. Stainless steel fermented keeping the fruit fresh. Finishes clean! No oak contact, but full malolactic fermentation makes this wine nice and creamy on the palate.

Southern France

Grilled Sea Bass with Herbs de Provence over braised greens with lemon and stewed fennel

Wine: Cotes du Rhone Blanc

The wine has a penetrating floral green apple fragrance, and is loaded with refreshingly crisp and flavorful fruit

Southern Italy

Eggplant and Turkey Braciola with garlicky basil tomato broth and shaved parmesan

Wine: Nero d'Avola, Sicily

Red and Violet-tinged color, highly pronounced aroma of jammy red fruit (plum, blackberry) and peppery with smooth tannins.

Sorbet course

Blood Orange/Peach Sorbet

Bellini- a delicious concoction of Prosecco of Italy infused with fresh Peach Nectar.

Morocco

Oven roasted Moroccan Spiced Lamb Rib Chop with black olive, roasted red pepper, preserved lemon relish, lemon mint couscous, and pomegranate molasses drizzle

Wine: South African Syrah

Big Cabernet! Plush with dense compote of black fruits and spice with subtle notes of mint. Great chewy texture will accentuate the complexity of the Lamb and its complimentary flavors.

Egypt

Flambé of fresh dates, figs, and mandarin in honey-orange liqueur sauce over thin slices of semolina cake

Wine: Tawny Port

Amber colored with aromas of fig, orange peel and caramel. Medium grip with flavors of caramel cream and toasted hazelnuts

Australian Big Wines, Small Plates

features the fine wines of Australia matched with the exotic foods from the 6 regions of Australia; Tasmania, New South Wales, Queensland, Southern Australia, Western Australia, and Northern Australia. One will find Indonesian and European influences in the cuisine.

Passed Hors d'oeuvres- Tasmania

Pacific Oysters with pickled ginger, daikon, and lime

Skewered Shrimp with honey lime butter

Spinach Pancakes with sour cream, smoked salmon tartare, and capers

Lamb and Squash Phyllo triangles with clove ginger tomato sauce

Vegetable Bruschetta

Wine: Clare Valley Riesling

Racy with great mineralogy and amazingly distinct flavors of tangerine and grapefruit with brightness that run through to the finish.

McClaren Vale Shiraz

Rich and opulent and totally opaque. Spice and cedar wrap around a core of black fruits. Juicy and ripe, it finishes with black cherries and forest floor.

Western Australia

Seared Sea Scallops with endive, toasted hazelnuts, and crumbled blue cheese and hazelnut vinaigrette

Wine: Chardonnay, Hunter Valley

Medium bodied with partial oak contact to enrich the weight of this wine. Baked apple and vanilla pair nicely with the wood nuance of spice that linger to the end.

Northern Australia

Roasted Barramundi (white fish) with fresh green herb sauce and watercress tossed in a tomato vinaigrette, garnished with vegetable confetti

Wine: Chardonnay Un-Wooded

Round ripe fruit flavors of musky mango and persimmon are abundant in this medium bodied Chardonnay. This wine is so clean and bright without any conflict from the Oak. A clear expression of Chardonnay

Sorbet course

Passion Fruit

Sparkling Shiraz

Pale pink in color with raspberry and strawberry notes. Vivid notes of lime dance on the palate and compliment the fruits and the finish is perfectly clean.

New South Wales

Red Curry Australia Lamb served over steamed white rice with grilled pineapple and kaffir lime leaves

Wine: Mudgee Shiraz

This lovely is powerfully flavored and full-bodied. Wide range of flavor notes, violets to berries, chocolate, espresso. Notes of blackberry and pepper supplemented with earthy or savory "tertiary" notes such as leather, truffle characters and black pepper.

Southern Australia

Grilled Loin of Kangaroo with roasted sweet potato puree, braised Swiss chard, and roasted tomato caper demi-glace

Wine: Cabernet Sauvignon

Violets, blackberries and spice predominate the bouquet. Flavors of chocolate and, ripe jammy berries, oak, pepper and earth. Eucalyptus aromas marry well with the cassis component.

Queensland

Pavlova with seasonal fruit and macadamia brittle

Wine: Sticky Botrytis Semillon,

The wine is an amalgam of stone and tropical fruit, honey, toast and aromas underscored by a lush texture and a note of fresh acidity reminiscent of candied lemon twist.

The Pacific Rim and New Zealand Big Wines, Small Plates

will feature foods and wines from the Pacific Rim area of the world which includes New Zealand, Vietnam, Japan, Hawaii, California, Central and South America, and Australia.

Each course will infuse flavors from different regions to create an unforgettable, unique experience!

Passed Hors d'oeuvres- from Japan, Vietnam, New Zealand, and California

Vietnamese Vegetable Lobster spring rolls with apricot vinaigrette

Tomato Ginger Manila Clam Gelee' Shooter

Poached Chilled Green Lipped Mussels on the half shell with mango salsa

Assorted sushi rolls with wasabi, pickled ginger, and soy sauce

Wine: Sauvignon Blanc,

Marlborough County Sauvies are perfect for this course. Bright and fresh with distinct notes of Grapefruit and lime. Stainless steel fermented the wines are the epitome of clean with a star fruit and citrus finish.

Asia/Central America

Chilled Shrimp Martini with coconut milk kaffir lime froth, minced tomato, red onion, cilantro, and tobiko over Wakame salad

Wine: Riesling Kabinett,

The earliest harvested from Germany, apricot, peaches, ripe mangoes abound amidst beautifully integrated acidity. Subtle stoniness adds complexity and rides though to the finish.

Hawaii/Australia/New Zealand

Ti Leaf steamed Orange Roughy stuffed with banana macadamia nut polenta with baby bok choy,
sweet n' sour spicy orange ginger sauce and kiwi coulis

Wine: Choice!

Dry Riesling from with gorgeous medium bodied weight on the palate. Balanced minerality to compliment the ample ripe stone fruit flavors.
Pretty floral notes of tree blossoms and mandarin orange flavors carry through the finish.

Marlborough County New Zealand Sauvignon Blanc

Ripe round and Zesty! Loads of Grapefruit and lime flavors ride through the wave of brightness which carries through the finish.

Sorbet course

Lemongrass Coconut Sorbet

Alsatian Cremant- a gentler sparkling wine than Champagne produced of a field blend of Pinot Gris, Riesling, Gewurztraminer, and Sylvaner. A fine
effervescence with Creamy mid palate with medium weight, and a great floral bouquet. Peaches, pears and a nice clean finish.

Asia/New Zealand

Roasted New Zealand Lamb Loin Lollipop with five spice root vegetable gratin and star anise demi-glace

Wine: Aussie Barossa Valley Shiraz

Inky black in color with a vibrant ruby rim. Bouquet of red fruits, spice and exotic spice. Rich and juicy on the palate
with sturdy yet integrated tannins to make this wine a soul satisfying glass to behold.

New Zealand/South America/California

Char grilled medallion of New Zealand Venison with exotic mushroom ragout, juniper berry pinot noir demi-glace and quinoa vegetable pilaf

Wine: New Zealand Pinot Noir-

New World all the way! Bright cherry fruit, ample pepper and supple texture are nuanced by earth flavors.
Subtle cedar and forest floor will compliment the organic ingredients of this dish.

Coconut Passion Fruit Napoleon with Mango Sorbet

Wine: Aussie Sticky

Late harvested golden colored dessert in a glass! Apricot, peaches and Lemon join forces to tickle your palate with bright and exciting fruit.
This is balanced dessert wine at its best. Very long finish with great complexity!