

Robert Craig Dinner

February 4, 2025

~ First Course ~

Rabbit & Apple "Baklava"

*warm asian pear velouté, toasted fregola, fennel gremolata, toasted coconut,
poached shrimp and fennel relish, burnt lemon curry oil*

Gaps Crown Sonoma Coast Chardonnay

~ Second Course ~

Braised Pork Sugo "Cannelloni"

*pomodoro sauce, bone marrow whipped ricotta, brioche croutons,
fines herb gremolata, evoo*

Howell Mountain Zinfandel

~ Third Course ~

Charred Lamb Loin

*hibiscus gastrique, japanese sticky rice, caramelized onion relish,
butternut squash purée, blue cheese, crispy parsnips*

Affinity Napa Valley Cabernet Sauvignon

~ Fourth Course ~

Beef Short Rib "Pavé"

*espresso cured with eggplant parmesan, black truffle grits, spinach fondue,
date macadamia nut tapenade, blackberry gastrique*

Mt. Veeder Cabernet Sauvignon

~ Fifth Course ~

Chocolate Espresso Mousse Cone