

Andrea

HUNDRED ACRE WINE DINNER

April 26 at 6:30 p.m.

SMALL BITES

uni crostini with guanciale

baby baked potatoes with caviar & whipped burrata

fanny bay oyster with coltura aioli & shiso

Krug, 'Grand Cuvee,' Brut, Reims NV

DINNER

crispy carciofi bagna cauda

purple radish, walnuts, petrosian trout roe

Hundred Acre, "Wraith," Napa Valley 2013

braised abalone

mushroom brodo, enoki | sea beans, podera forte olive oil

Hundred Acre, "Wraith," Napa Valley 2014

tea leaf steamed sturgeon

"salsa verde," puffed rice with lemon, amaranth

Hundred Acre, "Kayli Morgan," Napa Valley 2015

dry aged duck

fennel textures, duck leg arancini, natural jus

Hundred Acre, "Ancient Way," Shiraz, Napa Valley 2006

japanese a5 wagyu cooked over charcoals

brown butter ramp potatoes, tobacco jus

Hundred Acre, "Ark," Napa Valley 2015

DESSERT

dark chocolate mousse & almond orange cake

blackberry cassis sorbet

Hundred Acre, Fortification Port, Napa Valley 2007

\$795 per person, excluding tax & service charge

For reservations, call 949-467-5928