

**RECEPTION**

J Pinot Gris, California  
J Pinot Noir Black Label

**FIRST COURSE**

Tuna Crudo  
Prosciutto Powder, Pickled Blueberry, Scallion Emulsion  
J Brut Rosé  
J Cuvée 20 Brut Russian River Valley

**SECOND COURSE**

Summer Market Fish  
Five Bean Ceviche, Salsa Verde, Cotija Cheese  
J Chardonnay, Russian River Valley/Sonoma County

**THIRD COURSE**

Crispy Gingered Duck Leg  
Black Lentils, Braised Cabbage, Sumac-Pistachio Agrodulce  
J Pinot Noir, Russian River Valley/Sonoma County

**FOURTH COURSE-INTERMEZZO**

Sorbet Duet  
Black Raspberry - Zinfandel & White Peach Bellini

**FIFTH COURSE**

Beef Tenderloin  
Pine Nut Gnocchi, Haricot Vert, Carrot Confit, Burgundy-Fennel Jus, Leek Oil  
Louis M Martini Alexander Valley Cabernet Sauvignon

**SIXTH COURSE**

Chocolate Peanut Butter Cremeux  
Chocolate Pretzel Crunch made with KYVA chocolate, Salted Caramel  
The Dalmore 12