



CAKEBREAD CELLARS
WINE DINNER

Welcome

Garrison Bros. Bourbon Cured Scottish Salmon

Ahi Tuna Tostada

Shiitake Tempura with Green Curry Shrimp

paired with

2021 Cakebread Cellars Sauvignon Blanc, Napa Valley

First Course

Bronzed Sea Scallop

PECAN SMOKED BACON-PEAR JAM, MACHE

paired with

2020 Cakebread Cellars Reserve Chardonnay Carneros, Napa Valley

Second Course

Braised Wisconsin Veal Short Ribs

MORELS, SUNDRIED TOMATO SPAETZLE, FRESH BASIL

paired with

2020 Cakebread Cellars Two Creeks Pinot Noir, Anderson Valley

Third Course

55 Day Aged USDA Prime Strip Filet Loin

ALASKAN KING CRAB CAKES, YUKON GOLDS, SAUCE CHARON

paired with

2019 Cakebread Cellars Benchlands Select Cabernet Sauvignon, Napa Valley

Dessert

Chocolate Hazelnut Crème Brûlée

paired with

Taylor Fladgate 20 Yr Tawny Port

Cakebread
Cellars



*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.