

III FORKS

SOMM V SOMM WINE DINNER

PRESENTING WINES FROM DUCKHORN & GALLO

DUCKHORN. GALLO
PORTFOLIO

BEGINNINGS

Pan Fried Oysters

CAVIAR, HERBS, CRÈME FRAÎCHE

paired with

Decoy Limited Brut Rose

J Vineyards Brut Rosé Russian River Valley, 2018

I

Toasted Gnocchi

BROWN BUTTER, PARMIGIANO REGGIANO

paired with

Sonoma Cutrer Les Pierres

2023 Renato Ratti Barbera d'Asti Battaglione, Piedmont, Italy

II

Alaskan King Crab

RISOTTO, TRUFFLE, FAVA BEANS

paired with

Sonoma Cutrer Russian River Pinot Noir

Rombauer 2023 Chardonnay, Carneros, CA

III

Snake River Farm Wagyu NY Strip

CARAMELIZED LEEK, ENOKI MUSHROOM, DEMI-GLACE

paired with

Duckhorn Cabernet Sauvignon, Rutherford

Pahlmeyer 2021 "Jayson" Proprietary Red, Napa Valley

DESSERT

Bananas Foster

CANDIED HAZELNUTS, CINNAMON ICE CREAM

*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.