



# WIENS CELLARS

## *Wine Dinner*

### **FIRST COURSE**

#### KING SALMON CRUDO

Whipped Goat Cheese & Beet Mousse, Golden Kiwi,  
Walnut, Endive, Nori, Citrus Honey Vinaigrette

*Wiens, Intento Bianco, Temecula Valley, California, 2024*

### **SECOND COURSE**

#### WILD ALASKAN HALIBUT

Fennel, Currants, Peas, Charred Onion Cream,  
Shaved Spring Salad, Pomegranate Vinaigrette

*Wiens, Pinot Noir, Temecula Valley, California, 2021*

### **THIRD COURSE**

#### FILET MIGNON

Crispy Potatoes, Broccolini, Morel Mushroom, Calabrian Chili, Salsa Verde  
*Wiens, Unforgiving Red Wine, San Ignacio Vineyard, Riverside County, California, 2020*

### **FOURTH COURSE**

#### WILLOWBEND LAMB CHOP

Hazelnut & Herb Crusted, Polenta, Baby Root Vegetables, Cabernet Demi-Glace  
*Wiens, Cabernet Sauvignon, Lund Vineyard, Temecula Valley, California, 2021*

### **FIFTH COURSE**

#### CHOCOLATE TORTE

Valrhona Chocolate, Flourless Cake, Spiced Almonds, Salted Caramel Ice Cream

*Prestance, Proprietary Red Wine, Napa Valley, California, 2021*

**GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN**