



ADOBE ROAD
WINERY

Wine Dinner

AMUSE BOUCHE

WATERMELON NIGIRI

Creamy Feta, Honey Balsamic, Basil Chiffonade, Black Sesame Seeds

Sauvignon Blanc, Knights Valley, Sonoma, California, 2022

FIRST COURSE

MUSHROOM "SURF & TURF"

Trumpet Mushroom "Scallops" with Mushroom Duxelles,
Truffle Cream Sauce, Chestnut Mushrooms

Cabernet Sauvignon, Napa Valley, California, 2018

SECOND COURSE

SEA BASS CEVICHE SALAD

Sea Bass, Avocado, Mango, Watercress, Grape Tomato,
Onion & Cilantro, Blue Corn Tortilla Crisps

White Blend, "66," California, 2022

THIRD COURSE

WAGYU FILET

Boursin Cheese Crust with a Blueberry Bourbon Reduction

Zinfandel, Dry Creek Valley, Sonoma, California, 2021

FOURTH COURSE

FRENCH SILK DARK CHOCOLATE TART

Dark Chocolate Mousse, Whipped Cream & Chocolate Shavings

Late Harvest Petite Sirah, Russian River Valley, California, 2019

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF JAY ROBINSON

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