

Caymus Wine Dinner

Wednesday, October 25th

7PM

1:

Trio of Fresh Select Oysters with Trio Sauces:

Soy Glaze

Roasted Garlic Horseradish Cream

Chive Truffle Oil

Mer Soleil Unoaked Chardonnay

2:

Truffle Consommé

Pecorino Romano Puff Straw

Emmolo Merlot

3:

Seared Calico Jumbo Sea Scallop

Shallot Butter with Cilantro and Lime

Red Schooner Malbec

4:

Tender Baby Kale

Grape Tomato in Smoked Sea Salt

Pomegranate Bleu Vinaigrette

Parmesan Tuile

Caymus Napa Cabernet

5:

Skirt Steak Roulade

Oregon Chanterelle Duxelle

Asparagus with Tarragon Béarnaise

Caymus Special Selection Cabernet

Finish:

Citrus Sorbet