



May 14th, 2025
Louis M. Martini



Presented by Winemaker, Zach Watkins

RECEPTION

PASSED SNACKS

J. Vineyards, Brut Sparkling, Napa Valley, NV

FIRST COURSE

JAPANESE YELLOWTAIL CRUDO

honey-lime cured, scallop "leche de tigre", lychee "bavarois", jalapeño candy, makrut lime-shiso oil, crisp rice

Louis M. Martini, Sauvignon Blanc, Napa Valley, 2023

SECOND COURSE

DUO OF TEXAS WILD BOAR

braised shoulder raviolo, tenderloin tournedo, spanish sofrito, fried leek, boar "pipérade" sauce

The Gryphon, Cabernet Sauvignon, Napa Valley, 2021

THIRD COURSE

STRUBE RANCH AMERICAN WAGYU BEEF NY STRIP

mushroom-smoked poblano-bone marrow tarte, charred broccolini, cherry-mole demi-glace

Monte Rosso, Cabernet Sauvignon, Sonoma Valley, 2019

Lot 1, Cabernet Sauvignon, Napa Valley, 2019

CHEESE COURSE

LA TUR "CHEESECAKE"

spiced graham crust, strawberry confit, sweet red beet compote, walnut crumble

Monte Rosso, Gnarly Vine Zinfandel, Sonoma Valley, 2022

\$240 per person

RETAIL WINES AVAILABLE FOR PURCHASE