



GINGER *and* BAKER

ROBERT MONDAVI WINE PAIRING DINNER

May 1, 2019

[RECEPTION]

ARANCINI CARBONARA

spring peas, pancetta, parmesan, black pepper aioli

SMOKED SALMON

gaufrette, chive cream, preserved lemon, pickled red onion

[COURSE ONE]

Fumé Blanc, Napa Valley, 2017

SCALLOP CRUDO

white gazpacho with fennel, grape & jicama, gooseberry, toasted almond, chervil, rhubarb sorbet

[COURSE TWO]

Chardonnay, Napa Valley, 2015

LOBSTER RAVIOLI

saffron lobster brodo, orange zest, fried leek, piquillo

[COURSE THREE]

Maestro Red Blend, Napa, 2014

PROSCIUTTO WRAPPED PHEASANT BREAST

cherry, foie gras & pistachio stuffing, cherry pheasant jus

[COURSE FOUR]

Cabernet Sauvignon, Napa, 2016

ROASTED LAMB LOIN

poached currant, toasted farro, roasted shallot, arugula, spiced blueberry lamb demi-glace

[FINALE]

Cabernet Sauvignon, Oakville, 2014

CREAM PUFF

TeaKoe black tea pâte à choux, blackberries, cocoa nib crunch, matcha