



CAYMUS WINE DINNER

AMUSE-BOUCHE

Scallop Tartar

Yuzu Kosho Gel - Red Tobiko

CONUNDRUM WHITE BLEND

FIRST COURSE

Lobster Potato Croquette

with Szechuan Remoulade

EMMOLO (BY CAYMUS) MERLOT NAPA VALLEY

SECOND COURSE

Wailuku Salmon and Cucumber Maki Roll

Lump Crab - Habanero Aioli - Kabayaki - Black Tobiko

CAYMUS SUISUN PETITE SIRAH SUISUN VALLEY

THIRD COURSE

Sancho Spiced Baby Rack Of Lamb

Macnut Herb Crust - Lilikoi Beurre Blanc - Mashed Potatoes

Grilled Tomato Vine

RED SCHOONER (BY CAYMUS) MALBEC ARGENTINA

DESSERT

Chinese Five-Spice Pumpkin Crème Brûlée

Vanilla Tuile - "Oreo" Crumbles - Spun Caramel

50th ANNIVERSARY CABERNET SAUVIGNON NAPA VALLEY

Enjoy all five courses for
\$150