



WINE PAIRING DINNER

FEATURING MARTIN RAY WINES

FIRST COURSE

60-Degree Poached Egg
Poached White Asparagus
Frisée with Black Truffle Vinaigrette
9-Grain Tuile

Martin Ray Sauvignon Blanc

SECOND COURSE

Fresh Lobster Raviolo
Lemon-Thyme Scented Pasta
Mascarpone Cheese
Spring Pea Emulsion
Pea Shoots

Martin Ray Chardonnay

— INTERMEZZO —

THIRD COURSE

Cracked Pink Peppercorn Rubbed Beef Tenderloin
Jerusalem Artichoke Puree
Roasted Baby Carrot
Broccolini

Synthesis Cabernet Sauvignon

FOURTH COURSE

Dark Chocolate Tart
Miso-Caramel
Vanilla Bean Crème

Martin Ray Pinot Noir