



RAMEY

*winemaker* DINNER

A very special evening with David Fischer

APRIL 12, 2016

**2015 Sidebar Rosé**

Passed Hors d'Oeuvres

endives with Roquefort and candied walnuts

poached quail egg with caviar

salmon gravlox

**2013 Ramey Sonoma Coast Chardonnay**

Charred Octopus

paprika scented whipped potatoes, Meyer lemon and garlic aioli

**2014 Russian River Pinot Noir**

Spring Run King Salmon

pan seared set on garlic mashed potato with morel mushrooms,

roasted shallots and finished with a pinot noir reduction

Intermezzo

blackberry gazpacho with green apple sorbet and sesame tuille

**2007 & 2012 Napa Valley Cabernet Sauvignon**

Braised Beef Cheeks

with celery root and parsnip puree, wilted frisée, sherry jus

**Kopke 10 yr Tawny Porto**

Dessert Trio

dark chocolate and wild berry flourless torte

St. Andre triple cream cheese

cocoa and cardamom dusted foie gras truffles

**CHANDLERS**

PRIME STEAKS • FINE SEAFOOD