

# *Parallax Winemaker Dinner*

## *Amuse*

**Roasted Almonds, Rosemary Citrus Salt**

Midnight Moon goat cheese

## *Starter*

**Sicilian-Style Crudo of Pacific Yellowfin Tuna, Diver Scallop & King Salmon**

capers, red onions, citrus, olive oil

## *Salad*

**Arugula, Friseé, Shaved Wild Mushrooms, Prosciutto Crisp**

Meyer lemon, thyme vinaigrette

## *Sea*

**Red Wine-Braised Spanish Octopus**

confit of summer vegetables, yellow pepper giallo sauce

## *Meat*

**Porcini-Rubbed Aged Rib Eye Steak**

wild mushrooms, rosemary smashed potato, balsamico

## *Dessert*

**Dark Chocolate Custard Tartlet**

California cherry compote, soft crème



**PARALLAX**