

BRAVIUM



1st Course

2021 Rose of Pinot Noir, Anderson Valley, CA

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DIVER SCALLOPS

shaved radish, daikon root, blood oranges, hearts on fire,
blood orange vinaigrette

2nd Course

2022 Chardonnay, Russian River Valley, CA

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HAWAIIAN KANPACHE

papaya, hearts of palm, toasted almond bulgar, hibiscus ginger glaze

3rd Course

2021 Wiley Vineyard Pinot Noir, Anderson Valley, CA

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VEAL MEDALLIONS

black olive ortolana, ricotta gnudi, red wine balsamic reduction

4th Course

2022 Signal Ridge Vineyard Pinot Noir, Mendocino Ridge, CA

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WAGYU TENDERLOIN

white asparagus flan, smoked gouda maltese, black truffle pearls

5th Course

2020 Wiley Vineyard Blanc de Noirs, Anderson Valley, CA

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RASPBERRY VACHERIN

raspberry merinque, petite beurre, lemon sabayon

Executive Chef Sean Davis