

M A R I P O S A

Lutum Winery

Featuring Winemaker Gavin Chanin

&

Master Sommelier Patrick Okubo

Monday, January 15, 2018

5:30 p.m. Reception; 6:00 p.m. Dinner

\$95 Per Person (plus tax & gratuity)

Menu Composed By

Executive Chef Lawrence Nakamoto

&

Pastry Chef Wendy Nakamura

Course One

Kona Kampachi Carpaccio

Fresh Uni, Micro Green Salad, Chives, Lemon & Chili Oil

Sanford & Benedict, Sta. Rita Hills, Chardonnay 2013

Course Two

Arugula Salad

Fennel, Grapefruit Segments, Toasted Walnuts,

Gorgonzola Dolce, Herb Citrus Vinaigrette

Durell, Sonoma Coast, Chardonnay 2013

Course Three

Goat Cheese & Herb Tortellini

Hamakua Mushroom, Ho Farm Tomatoes,

Asparagus, Aromatic Tomato Nage Broth

Bien Nacido, Santa Maria, Pinot Noir 2013

Course Four

Duck Breast

Creamy Potato Puree, Roasted Baby Vegetables,

Orange Pepper Demi Sauce

Gap's Crown, Sonoma Coast, Pinot Noir 2013

Course Five

Dessert Trio

Malted Milk Chocolate Bar

Vanilla Pot de Crème

Chocolate Decadence

Menu subject to market availability of products

Neiman Marcus