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## ONE

Tuna Crudo

*Blueberry, Leek, Pineapple*

Patrimony by Daou, Blanc

*Paso Robles, California 2021*

## TWO

Cauliflower

*Tangelo, Smoked Cashew, Pecorino Sardo*

Patrimony by Daou, Cabernet Sauvignon

*Paso Robles, California 2020*

## THREE

Lamb Neck

*Horseradish, Red Endive, Jus*

Patrimony by Daou, Cabernet Franc

*Paso Robles, California 2020*

## FOUR

Miyazaki Wagyu

*Salsify, White Asparagus, Tokyo Turnip*

Patrimony by Daou, Caves Des Lions

*Paso Robles, California 2020*

## DESSERT

Chocolate

*Dark Chocolate, Espresso, Pomogranate, Cheyenne*

Patrimony by Daou, Black Label Series

*Paso Robles, California 2019*

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Welcome

*Jessica Bates*

**ONE**

Tuna Crudo  
*Blueberry, Leek, Pineapple*

Patrimony by Daou, Blanc  
*Paso Robles, California 2021*

**TWO**

Cauliflower  
*Tangelo, Smoked Cashew, Pecorino Sardo*

Patrimony by Daou, Cabernet Sauvignon  
*Paso Robles, California 2020*

**THREE**

Lamb Neck  
*Horseradish, Red Endive, Jus*

Patrimony by Daou, Cabernet Franc  
*Paso Robles, California 2020*

**FOUR**

Miyazaki Wagyu  
*Salsify, White Asparagus, Tokyo Turnip*

Patrimony by Daou, Caves Des Lions  
*Paso Robles, California 2020*

**DESSERT**

Chocolate  
*Dark Chocolate, Espresso, Pomogranate, Cheyenne*

Patrimony by Daou, Black Label Series  
*Paso Robles, California 2019*

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Welcome

*Jessica Bates Guest*

**ONE**

Tuna Crudo  
*Blueberry, Leek, Pineapple*

Patrimony by Daou, Blanc  
*Paso Robles, California 2021*

**TWO**

Cauliflower  
*Tangelo, Smoked Cashew, Pecorino Sardo*

Patrimony by Daou, Cabernet Sauvignon  
*Paso Robles, California 2020*

**THREE**

Lamb Neck  
*Horseradish, Red Endive, Jus*

Patrimony by Daou, Cabernet Franc  
*Paso Robles, California 2020*

**FOUR**

Miyazaki Wagyu  
*Salsify, White Asparagus, Tokyo Turnip*

Patrimony by Daou, Caves Des Lions  
*Paso Robles, California 2020*

**DESSERT**

Chocolate  
*Dark Chocolate, Espresso, Pomogranate, Cheyenne*

Patrimony by Daou, Black Label Series  
*Paso Robles, California 2019*

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Welcome  
*Cassie Thomas*

**ONE**

Tuna Crudo  
*Blueberry, Leek, Pineapple*

Patrimony by Daou, Blanc  
*Paso Robles, California 2021*

**TWO**

Cauliflower  
*Tangelo, Smoked Cashew, Pecorino Sardo*

Patrimony by Daou, Cabernet Sauvignon  
*Paso Robles, California 2020*

**THREE**

Lamb Neck  
*Horseradish, Red Endive, Jus*

Patrimony by Daou, Cabernet Franc  
*Paso Robles, California 2020*

**FOUR**

Miyazaki Wagyu  
*Salsify, White Asparagus, Tokyo Turnip*

Patrimony by Daou, Caves Des Lions  
*Paso Robles, California 2020*

**DESSERT**

Chocolate  
*Dark Chocolate, Espresso, Pomogranate, Cheyenne*

Patrimony by Daou, Black Label Series  
*Paso Robles, California 2019*

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Welcome  
*Nico Thomas*

**ONE**

Tuna Crudo  
*Blueberry, Leek, Pineapple*

Patrimony by Daou, Blanc  
*Paso Robles, California 2021*

**TWO**

Cauliflower  
*Tangelo, Smoked Cashew, Pecorino Sardo*

Patrimony by Daou, Cabernet Sauvignon  
*Paso Robles, California 2020*

**THREE**

Lamb Neck  
*Horseradish, Red Endive, Jus*

Patrimony by Daou, Cabernet Franc  
*Paso Robles, California 2020*

**FOUR**

Miyazaki Wagyu  
*Salsify, White Asparagus, Tokyo Turnip*

Patrimony by Daou, Caves Des Lions  
*Paso Robles, California 2020*

**DESSERT**

Chocolate  
*Dark Chocolate, Espresso, Pomogranate, Cheyenne*

Patrimony by Daou, Black Label Series  
*Paso Robles, California 2019*

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Welcome  
*Stephen Fox*

**AMUSE**

Duck Liver Sable  
*Burnt Cherry, Maple*

**ONE**

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

**TWO**

Sweet Corn Chowan Mushi  
*Norweigan King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

**THREE**

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

**FOUR**

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

**DESSERT**

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

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Welcome  
*Fox 2*

**AMUSE**

Duck Liver Sable  
*Burnt Cherry, Maple*

**ONE**

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

**TWO**

Sweet Corn Chowan Mushi  
*Norweigan King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

**THREE**

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

**FOUR**

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

**DESSERT**

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

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Welcome

*Kyongmee Kim*

**AMUSE**

Duck Liver Sable  
*Burnt Cherry, Maple*

**ONE**

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

**TWO**

Sweet Corn Chowan Mushi  
*Norwegian King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

**THREE**

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

**FOUR**

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

**DESSERT**

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

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Welcome

*William Burkhardt*

**AMUSE**

Duck Liver Sable  
*Burnt Cherry, Maple*

**ONE**

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

**TWO**

Sweet Corn Chowan Mushi  
*Norwegian King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

**THREE**

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

**FOUR**

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

**DESSERT**

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

T  
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Welcome

*Brian Donnelly*

**AMUSE**

Duck Liver Sable  
*Burnt Cherry, Maple*

**ONE**

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

**TWO**

Sweet Corn Chowan Mushi  
*Norweigan King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

**THREE**

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

**FOUR**

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

**DESSERT**

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

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Welcome

*Stephanie Chubin*

**AMUSE**

Duck Liver Sable  
*Burnt Cherry, Maple*

**ONE**

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

**TWO**

Sweet Corn Chowan Mushi  
*Norweigan King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

**THREE**

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

**FOUR**

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

**DESSERT**

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

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Welcome  
*Clement Calleja*

#### AMUSE

Duck Liver Sable  
*Burnt Cherry, Maple*

#### ONE

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

#### TWO

Sweet Corn Chowan Mushi  
*Norweigan King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

#### THREE

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

#### FOUR

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

#### DESSERT

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.

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Welcome  
*Clement Calleja*

#### AMUSE

Duck Liver Sable  
*Burnt Cherry, Maple*

#### ONE

Hiramasa Crudo  
*Green Tangerine, Three Year Strawberry  
Gochujang, Roasted Bamboo*

Stout Family, Sauvignon Blanc  
*Napa Valley, California 2021*

#### TWO

Sweet Corn Chowan Mushi  
*Norweigan King Crab, Beurre Noisette*

Stout Family, Chardonnay  
*Napa Valley, California 2021*

#### THREE

Chukar  
*Foie Gras, Green Sichuan Peppercorn, Pine Vinegar*

Stout Family, Cabernet Sauvignon  
*Napa Valley, California 2017*

#### FOUR

Miyazaki Wagyu  
*White Truffle, Morrell, Bordelaise*

Stout Family, Cabernet Franc  
*Napa Valley, California 2018*

#### DESSERT

Tea, Milk & Honey  
*Sour Milk Ice Cream, Earl Grey, Bee Pollen,  
Verbena*

Stout Family, Rosé  
*Napa Valley, California 2022*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.