



# "CHEF'S FAVORITES"

A FOOD + WINE EXPERIENCE BY  
EXECUTIVE CHEF DAVE FOEGLEY

OCTOBER 6TH, 2022 6:30PM \$125++/PERSON



## HORS D'OEUVRE

NV SCHRAMBERG BLANC DE BLANC, NORTH COAST, CALIFORNIA

### FIRST

SEARED SCALLOP,  
HUMMUS, KATAIFI, TOMATO CONFIT, PESTO, HABANERO HONEY  
2021 KING ESTATE VINEYARDS SAUVIGNON BLANC, OREGON

### SECOND

CRISPY OYSTERS,  
DILL PANCAKE, SAUTÉED SPINACH, TOMATO, SHALLOTS, PERNOD CREAM  
2015 RIVA LEONE BAROLO DOCG, PIEDMONT, ITALY

### THIRD

CORNFLAKE CRUSTED RABBIT LOIN,  
APPLE-SHIITAKE SALAD, SPICY MUSTARD  
2019 CHERRY HILL ESTATE PINOT NOIR, WILLAMETTE VALLEY, OREGON

### FOURTH

SEARED FOIE GRAS,  
CAMELIZED PINEAPPLE, MICRO ARUGULA, BLUEBERRY PORT SYRUP  
2014 DOLCE LATE HARVEST, NAPA VALLEY, CALIFORNIA

### FIFTH

GRILLED BISON MEDALLION,  
POBLANO SWEET POTATO TAMALE, GRILLED CHANTERELLES, ROASTED CORN CREAM  
2019 "OLD GHOST" OLD VINE ZINFANDEL, LODI-MOKELUMNE RIVER, CALIFORNIA

### SIXTH

MILK & COOKIES  
CHOCOLATE MALT, CHOCOLATE CHIP COOKIE  
2018 TEDESCHI AMARONE DELLA VALPOLICELLA DOCG, VENETO, ITALY



RSVP HERE