

Rainbird Wine Dinner | June 11 | 6pm
\$125/person + tax & gratuity

menu



amuse-bouche

Kushi Oyster

cucumber, honeydew mignonette, aguachile granita, black lime zest

Black Stallion Sauvignon Blanc

North Coast, 2022

first

Triple Cream Brie Scallop Potato

yukon gold, fresh summer black truffle, chives

Black Stallion Chardonnay

Napa Valley, 2021

second

Black Stallion Braised Short Rib Tagliatelle

san marzano tomatoes, basil, burrata, aleppo pepper

Black Stallion Cabernet

Napa Valley, 2021

dessert

Campfire "Smore" Dark Chocolate Tart

64% bittersweet dark chocolate mousse, torched

"marshmallow" meringue, graham cracker tart, raspberries

Black Stallion Estate Limited Release Red Blend

Napa Valley, 2019

*While delicious, we must advise that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized food may increase your risk of foodborne illness.