

the
MENU

LIMRICK LANE CELLARS

HORS D'OUVRES

CHEF'S SELECTION

ROSE

FIRST COURSE

COLOSSAL SCALLOP

CARAMELIZED SCALLOP, YELLOW TOMATO RISOTTO,
CAVIAR, CREME FRAICHE, BULL'S BLOOD

**FAILTE WHITE RHONE BLEND*

SECOND COURSE

SMOKED FINNAN HADDIE

SWEET POTATO BLINI, PARSNIP PUREE, SMOKED SEA
SALT, CHIVE OIL

**ROCKS & FOG GSM BLEND*

INTERMEZZO

CRANBERRY FAILTE GRANITE

the
MENU

LIMERICK LANE
CELLARS

THIRD COURSE

WAGYU AND THE SEA

BALINESE LONG PEPPERCORN WAGYU BEEF SIRLOIN EN
CROUTE AND PEACH MARMALADE WILD SALMON
TOASTED RICOTTA BARLEY PILAF, CREAMED SPINACH-
POTATO GRATIN, PICKLED LOTUS ROOT, LEMONGRASS
GINGER BROTH

**RUSSIAN RIVER ZINFANDEL*

DESSERT

SOUTHERN ISLES

FROZEN CHERRY WHITE CHOCOLATE PARFAIT
CHOCOLATE LATTICE, CITRUS MOUSSE, HIPPEN MASSE,
CROQUANT

**1910 BLOCK ZINFANDEL & ESTATE CUVEE COMPARISON*