

RUBISSOW
MT. VEEDER TERROIR DINNER
5.8.17



Amuse

chicken liver mousse, whipped ricotta, pax pickles
Rubissow, 'Lola Kay', Sauvignon Blanc, Napa '15

Foraged and Cultivated Mushrooms

shallot, miner's lettuce
Rubissow, 'Trompettes', Mt. Veeder, Napa '13

Grilled Octopus

red romaine, smoked potato, tomato jam
Rubissow, Malbec, Mt. Veeder, Napa, '13

Acorn Seekers TX Ibericus Pork

almond, cantaloupe, celery
Rubissow, Syrah, Mt. Veeder, Napa, '12

Moulard Duck

shaved root vegetables, pickled blackberry
Rubissow, Merlot, Mt. Veeder, Napa, '13

50 Day Dry-Aged Ribeye

black garlic, alioms
Rubissow, Cabernet Sauvignon Reserve, Mt. Veeder, '13

Blue Cheese & Truffles

Rare Wine Company, New York Malmsey, Madeira, PT

\$150pp plus tax & gratuity