

Grgich Hill

4 Course Wine Dinner

\$155 per person excluding tax and gratuity

Amuse bouche with champagne

Thon Cru

*Fresh Tuna crudo, Persian cucumber, heirloom radish,
shaved shallots, fried leeks, lemon zest, roasted serrano gelée,
blood orange honey vinaigrette*

Grgich Hill Sauvignon Blanc 2022



Atlantic Salmon skin on

*pineapple, papaya, mango and blood orange beurre rouge,
marble potatoes, broccolini and baby carrots*

Grgich Hill Merlot 2020



Beef Bourguignon

*Pomme Puree, Heirloom Carrots, Parsley,
Celery Root, Cipollini Onion, Bordelaise*

Grgich Hill Cabernet Sauvignon 2020



Red wine poached pear with mascarpone cheese

Grgich Hill Violetta Dessert 2018