CHRISTAKIS SPRING WINE PAIRING DINNER

FEATURING ROUND POND WINES
SPECIAL GUEST JEFF PLANT
MENU PRESENTED BY CHEF KATHERINE BOUCHER
& CHEF NICK RODRIGUEZ

AMUSE BOUCHE
HOUSE CURED CITRUS SALMON WITH CRÈME FRAICHE
& CHIVES ON CROSTINI
SELECTED FRENCH BUBBLES

FIRST COURSE

ASPARAGUS, BOURSIN CHEESE & TARRAGON TART WITH WILD ARUGULA SALAD & WHOLE LEMON VINAIGRETTE 2023 SAUVIGNON BLANC. NAPA VALLEY. CA

SECOND COURSE
CHICKEN THIGHS WITH SPICED COUSCOUS
& HEIRLOOM CARROTS
2022 KITH & KIN CHARDONNAY, NAPA VALLEY, CA

THIRD COURSE

SPANISH SHRIMP & RICE WITH SAFFRON MAYO & SCALLIONS 2021 KITH & KIN CABERNET, NAPA VALLEY, CA

FOURTH COURSE

GRILLED HANGER STEAK WITH OLIVE OIL & FRESH HERB SALAD OVER ROASTED POTATOES WITH WILTED SWISS CHARD 2021 ROUND POND CABERNET, NAPA VALLEY, CA

DESSERT

CHOCOLATE BOURBON CAKE WITH FRESH WHIPPED CREAM

MARCH 6 | THUR | 6:30 PM 714-731-6600 | LIMITED SEATING | \$135