



Waugh Family Wines

Wine Dinner

May 17th, 2024

FIRST COURSE

OYSTERS

Pear Granita, Caviar Dollop

White, Waugh Cellars, Junior, NV

SECOND COURSE

OCEAN PRIME HOUSE SALAD

Green Apple, Spiced Walnuts, Goat Cheese,
Sherry Mustard Vinaigrette

Chardonnay, Waugh Cellars, Russian River, 2022

THIRD COURSE

CHILEAN SEA BASS

Umami Broth, Wild Mushrooms, Confit Pearl Onion Petals

Pinot Noir, Waugh Cellars, Russian River, 2019

FOURTH COURSE

SCALLOP & SHORT RIB

Parisian Gnocchi, Parmesan, Black Garlic Jus

Red Blend, Waugh Cellars, Junior, NV

FIFTH COURSE

AUSTRALIAN WESTHOLME WAGYU STRIP

Soy Black Garlic Butter, Celery Root Purée, Fresh Black Truffles

Cabernet Sauvignon, Waugh Cellars, 2017

Cabernet Sauvignon, Waugh Cellars, Six Degrees, 2017

SIXTH COURSE

CLEMENTINE MOUSSE

Chocolate Tulip Cup, Micro Flowers

Brut Rosé, Waugh Cellars, Crystal, 2017

EXECUTIVE CHEF | *Lucas Montoya*

WINEMAKER | *Ryan Waugh*