

Imago Mundi Wine Dinner April 8, 2021

Amuse-Bouche

2015 Guidobono 'Segrete Vigne', Piedmont, Italy

Maitake mushroom, apricot & black pepper goat cheese mousse, pomegranate seeds, micro-cilantro

1st Course

2018 Imago Mundi Sauvignon Blanc, Sonoma

Tuna crostini, pickled vegetables, avocado, chervil, extra-virgin olive oil

2nd Course

2018 Imago Mundi Chardonnay, Sonoma

Scallops, anchovy croutons, grilled baby lettuce heart, preserved lemon dressing

3rd Course

2018 Imago Mundi Pinot Noir, Sonoma

Seared curry lamb, lemon-paprika potatoes, grilled squash pappardelle

4th Course

2016 Imago Mundi Cabernet Sauvignon, Alexander Valley

Beef filet, black pepper & star anise reduction, pecorino polenta, roasted cauliflower

Dessert

2009 Perry Creek Late Harvest Blend

Mascarpone custard, mocha crème anglaise, honey biscuit