

CALCAREOUS

— V I N E Y A R D —



Valentine's Day Winemaker Dinner

by Executive Chef Benny Derringer

February 14, 2024

Canapés

Smoked Salmon Cups

Filo cups filled with smoked salmon mousse, topped with fried capers

Local Mushroom Bruschetta

Mighty Cap Mushrooms with brie mornay on crostini

First Course

Crudo

Hamachi crudo with grapefruit supreme, Fresno chili and chives

Paired with Calcareous 2022 Estate Chardonnay

Second Course

Lobster Bisque

Uni and lobster claw, caviar, green onion curls and crème fraîche drizzle

Paired with Calcareous 2023 Vin Gris

Third Course

Lamb Lollipops

Marinated lamb chop pops wrapped in caul fat, with cherry gastrique and caramelized fennel

Paired with Calcareous 2021 Tres Violet

Fourth Course

New York Steak

House dry aged Mishima Wagyu Ultra Prime New York Strip with black garlic and fig demi purple potato mousse

Paired with Calcareous 2020 Signature Cabernet Sauvignon

Dessert

Mille-Feuille

Puff pasty with diplomat cream, chocolate honey crisp, bee pollen and fresh honeycomb

Paired with Calcareous 2019 Vinum Demere

Menu is tentative, based on the availability of local ingredients, and selections may vary on the day of your visit.