

# PORTOCALL

RESTAURANT • BAR

## CHEF'S TABLE WINE DINNER

FEBRUARY 24TH, 6.30 PM

### WELCOME

**Schramsberg Blanc de Blancs Brut, 2015, California**

TUNA CARPACCIO & FOIE GRAS TORCHON  
BRIOCHE CROUTE, SNIPPED CHIVES, BURNT ONION POWDER  
DEHYDRATED LEMON

**M.Chapoutier 'Domaine des Granges de Mirabel'  
2018, Cotes du Rhone**

SPINACH & RICOTTA RAVIOLO, LAMB BELLY BACON  
TOASTED PINE NUTS, SAGE BROWN BUTTER

**Stags' Leap Winery Chardonnay, 2018, Carneros**

ROASTED IBERICO HAM WRAPPED MONKFISH  
TRUFFLE KOHLRABI PUREE, SUMAC FINGERLING CHIPS  
PRESERVED BLACK GARLIC JAM

**Remoissenet Pere et Fils Cote de Beaune-Villages  
2015, Burgundy**

DRY AGED BEEF STRIPLOIN  
SHISHITO PEPPER RELISH, SWEET CORN PUREE  
RED WINE CHICKEN JUS

**Chateau Camensac, 2012, Haut-Medoc  
Rodney Strong 'Symmetry' Meritage, 2012, Sonoma**

BLACK FOREST GATEAU  
REIMAGINED

**Masi 'Angelorum'  
Recioto della Valpolicella Classico D.O.C.G., Veneto**

\$125 PER PERSON

**Including Gratuities**

