

— THE —  
**THOMAS**  
COLLECTION

From Barrel to Bottle:  
A Thomas Collection Celebration

Reception

Hamachi Tartare  
Bodega Bay Smoked Salmon Latke  
Burrata Cheese Cones

Amuse Bouche

Tsar Nicolai Reserve Caviar  
Farm Egg | Mendocino Uni | Brioche

Dinner

Early Summer Vegetable Salad  
Whipped Ricotta | Lemon | Sweet Peas | Fava Beans | Fresh Herbs

Aged Liberty Farms Duck Breast  
Porcini Mushroom | Red Wine Risotto

Seared A5 Wagyu Beef  
Potato Galette | Smoked Carrot Purée | Jus

Dessert

Basque Cheesecake  
Apricot Sorbet | Candied Almonds | Apricot Caramel Sauce

*Menu is subject to change.*

Wine Selections

This chef-driven menu will be complemented by an exceptional lineup of world-class wines from around the globe. Alongside our 2019 Thomas Collection Cabernet Sauvignon, guests can expect selections such as Prestige Cuvée Champagne, Grand Cru White Burgundy, a noble red like a Cru Barolo or Super Tuscan, and a renowned dessert wine, such as a classic Sauternes or Tokaji Aszú.