



cavallopoint

the lodge at the golden gate

Amuse Bouche

Marin Oyster + Black Sterling Caviar
fennel soubise, crispy shallots

Gruet, "Sauvage" Blanc de Blancs, Brut, Zero Dosage, New Mexico

First Course

Hamachi Carpaccio
ginger citronette, pickled red fresno, shaved daikon, wakame, wontons

Handley, Gewürztraminer, Estate, Anderson Valley 2019

Second Course

Grilled Lobster Tail
lemongrass, coconut, crispy cauliflower, chili oil, micro cilantro

Merry Edwards, Sauvignon Blanc, Russian River Valley

Third Course

Sonoma Duck Breast
scallion pancake, red cabbage marmalade, sake soy glaze, pea shoots

Failla, Pinot Noir, Sonoma Coast 2019

Fourth Course

Niman Ranch Filet Medallion
butter basted, brandy, french bean relish, gorgonzola croquet, grilled trumpet mushroom

Turnbull, Cabernet Sauvignon, Napa Valley 2018

Fifth Course

Chocolate Soufflé
pistachio, chantilly

Dow's, 10 year Tawny Port, Oporto, Portugal