

# ADRESTIA

250 per person

## PASSED HORS D'OEUVRES

Truffle "Caviar" Crostini  
*Saikyo Miso + Chive Cream Cheese*

Gochujang Deviled Eggs  
*Edible Flour Confetti*

Grilled Lamb Chop  
*Green Olive Tapenade*

Fried Shrimp Skewer  
*Sweet & Spicy Rocoto Mayo*

David Arthur Vineyards 2022 "Pritchard Hill  
Estate" Quatro Bianchi White Wine

## FIRST COURSE

Torched Hokkaido Scallops  
*Soy Leche De Tigre, Sweet Onion, Tosaka Seaweed,  
Arare Rice Pearl*

David Arthur Vineyards 2021 Napa Valley  
Chardonnay

## SECOND COURSE

Farro + Panzanella Salad  
*Sherry Vinaigrette, Firebrand Rustic Bread, Heirloom Tomatoes,  
Cucumber, Peppers, Onion, Farmers Greens, Local Feta*

David Arthur Vineyards 2022 "Annalyce" Rose

## THIRD COURSE

Corvina Nikkei  
*Aji Panca + Konbu Dashi, Rice Cracker, Kale*

OR

Vegetarian Manicotti  
*Plum Tomato Sauce, Eggplant, Kale, Quinoa, Ricotta, Parmesan*

David Arthur Vineyards 2018 Napa Valley  
Proprietary Red Wine

## FOURTH COURSE

Creekstone Premium Angus NY Steak  
*Whisky Barrel Aged Soy Sauce, Chimichurri Nikkei*

Crispy Sea Salt Potatoes and Roasted Seasonal  
Vegetables

David Arthur Vineyards 2017 "Elevation 1147"  
Cabernet Sauvignon "Pritchard Hill Estate"

## DESSERT

Chocolate Hazelnut Gianduja  
*Hokkaido Whipped Cream, Fresh Berries*

David Arthur Vineyards 2018 Three Acre Cabernet  
Sauvignon "Pritchard Hill Estate"

*\*Served raw or undercooked, or contains raw or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*