

Hearsay

RESTAURANT ♦ LOUNGE & GARDEN

+



KRISELLE
cellars

WINEMAKER'S DINNER

November 10, 2016 at 6:00 pm

Menu & cuisine created by *Wines crafted by*
WILLIAM SHINE II SCOTT STEINGRABER

AMUSE BOUCHE

Apple ceviche

SEA

Vanilla butter poached lobster, prosciutto-wrapped prawn, ash-dusted scallop, olive oil sand, roasted fennel, melted shallots, and citrus gel

Paired with 2015 Sauvignon Blanc

FARM

Snake River Farms smoked brisket, whipped purple potato, pan-fried cabbage, roasted pasilla crème fraîche, and huckleberry BBQ sauce

Paired with 2013 Malbec

GRAIN

Olive oil roasted snapper fra diavolo, squid ink pasta, spicy tomato sauce, and parsley stained cured egg

Paired with 2013 S/CS

INTERMEZZO

Ginger lemon "sphere"

FIELD

Cocoa-dusted duck breast, pickled berries, pumpkin puree, grilled Brussels sprouts, and dark cherry chocolate glacé

Paired with 2013 Tempranillo

FRUIT

Viognier poached local pear baked in phyllo, with Viognier syrup, candied mint, spiced hazelnut powder, and orchid petals

Paired with 2015 Viognier