

# Wine Maker Dinner

THURSDAY, JUNE 27<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
FEATURING WINES FROM NINER WINE ESTATES

## AMUSE HAMACHI

White Shoyu, Tomato Ponzu, Confit Garlic Aioli,  
Pickled Kumquat, Fresno Chili

*Featuring: 2023 SAUVIGNON BLANC JESPERSEN RANCH*

## FIRST LOBSTER RAVIOLI

Butter Poached Lobster, Guanciale, Parmesan,  
Sous Vide Egg, Black Sea Salt

*Featuring: 2023 CHARDONNY JESPERSEN RANCH*

## SECOND SEARED WAYGU BEEF

Kerwee Waygu New York Strip, Red Peppercorn, Tuscan Potato,  
Asparagus, Brandy Demi

*Featuring: 2018 FOG CATCHER HEART HILL VINEYARD*

## DESSERT STICKY TOFFEE

Layered Date Cake, Warm Toffee Sauce,  
Vanilla Ice Cream, Mint

*Featuring: 2020 CABERNET SAUVIGNON HEART HILL VINEYARD & BOOTJACK RANCH.*

*Chef de Cuisine: Adam Meier  
Director of Food & Beverage: Charles Wilson*