

C O A S T  
K I T C H E N



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VENGE WINERY - CROIX STATE  
5 COURSE WINE MAKER DINNER  
EXCLUSIVE EVENT FEATURING  
PROMINENT WINE MAKER, OWNER KIRK VENGE  
Thursday, March 21st, 2019

AMUSE DUO

**\*MARIN MIYAGI OYSTERS** / Tomales Bay  
Cucumber-Shallots Marmalade / Lemon Pudding

&

**\*PACIFIC SWORDFISH CRUDO** / Costarella Seafood  
Jalapeno Paste, Micro Cilantro, Chili Oil, Furikake Wonton Dust

CROIX 2017 RUXTON SANDS ROSE' OF PINOT NOIR

1ST COURSE

**LOCAL BEETS & CARROTS** / Heirloom Organics - Sonoma Organics  
Tatsoi / Carrot Tartar / Glazed Baby Beets

CROIX 2016 NARROW GAUGE CHARDONNAY

2ND COURSE

**ORA KING SALMON** / Costarella Seafood  
Seafood Nage, Scallion Oil, Seaweed Salad, Atlantic Sea Truffle, Pan Seared Baby Bok Choy

CROIX 2016 NARROW GAUGE PINOT NOIR

3RD COURSE

**LOCAL PORCINI PASTA** / Local Foraged Mushrooms  
Périgord Truffles, House Made Ravioli, Crispy Speck, Parmesan, Local Mushrooms & Ricotta Stuffing

VENGE 2016 "SILENCIEUX" CABERNET

4TH COURSE

**SONOMA LAMB LOIN** / Sonoma Lamb  
Date Jam, Red Cabbage Coulis, Mint Oil, Braised Baby Turnips

VENGE 2017 FAMILY RESERVE CABERNET

5TH COURSE

**SPICED CHOCOLATE CAKE**  
Blackberry, Kumquats, Flowers, Blackberry Gelée

VENGE 2016 SCOUT'S HONOR PROPRIETARY RED

Water Upon Request

20% Gratuity added to parties of 6 or more

\*Consuming raw or undercooked items can increase your risk of foodborne illness.