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**COAST Presents Wine Dinner**

**The Chefs of Ocean House & Wines from the Spire Collection**

*March 16, 2022*

**CANAPÉS**

TUNA, KUMQUAT, YUZU

OYSTERS, GRANNY SMITH APPLE, FINGER LIME

HERB PANISSE, PRESERVED JALAPENO

***Gran Moraine, Brut, Rosé, Yamhill-Carlton, Oregon, USA, NV***

**FIRST COURSE**

CELERY ROOT SOUP

duck confit, camembert, mountain rose apple

***Stonestreet, Chardonnay, Alexander Valley, Sonoma County, CA, USA, 2017***

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**SECOND COURSE**

CONFIT PORK BELLY

Napa cabbage, buckwheat gnocchi, quince

***Maggy Hawk, “Jolie”,  Pinot Noir, Anderson Valley, CA, USA, 2019***

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**THIRD COURSE**

AMERICAN WAGYU STRIP STEAK

potato onion gratin, RI mushrooms, black truffle

***La Jota, Cabernet Sauvignon, Howell Mountain, Napa Valley, CA, USA, 2018***

***Cardinale, Cabernet Sauvignon, Napa Valley, CA, USA, 2018***

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**CHEESE COURSE**

EWEPHORIA GOUDA

pear, walnut, dark chocolate

***Teunta di Arceno, Valadorna, Tuscany, Italy, 2015***