

BIRK'S

RESTAURANT

WINEMAKER'S DINNER

FEATURING



AMUSE-BOUCHE OYSTER CRUDO

Blood orange-yuzu mignonette, white sturgeon caviar, edible gold
- 2015 DOLCE, LATE HARVEST, NAPA VALLEY -

PAN SEARED SCALLOPS

Potato gnocchi, green chimichurri, pancetta crumble, garlic cream foam
- 2022 FAR NIENTE CHARDONNAY, NAPA VALLEY -

DUCK CONFIT HEIRLOOM-MELON SALAD

Honeydew, pancetta, bell peppers, cucumbers,
frisée, mint-poppysseed dressing
- 2022 ENROUTE PINOT NOIR, LES POMMIERS, RUSSIAN RIVER VALLEY -

INTERMEZZO

Blackberry mint granita

BRAISED WAGYU BEEF

Crab croquette, sunchoke purée, baby carrots, watercress
- 2017 NICKEL & NICKEL CABERNET SAUVIGNON, QUARRY VINEYARD, RUTHERFORD -

POACHED PEAR PISTACHO CAKE

Torched lemon meringue, warm salted caramel sauce
- 2016 DOLCE, LATE HARVEST, NAPA VALLEY -