



PAUL HOBBS WINE DINNER

WEDNESDAY, MAY 8 | 7:00 PM

POACHED KING CRAB IN UMEBOSHI BUTTER

Crab Croquette, Pickled Cucumber

CHARDONNAY | EDWARD JAMES ESTATE | RUSSIAN RIVER VALLEY 2015

ROASTED CHILEAN SEABASS

Artichokes, Marbled Potatoes, Confit Tomato,
Candied Garlic Port Wine Reduction

PINOT NOIR | KATHERINE LINDSAY ESTATE | RUSSIAN RIVER VALLEY 2015

BRAISED VEAL CHEEKS & HERBS RISOTTO

Roasted Carrots, Black Truffle Powder

CABERNET SAUVIGNON | NATHAN COOMBS ESTATE | NAPA VALLEY 2012

MIYASAKI A5 STRIPLOIN & CELERIAC MOUSSELINE

King Trumpets

CABERNET SAUVIGNON | BECKSTOFFER TO KALON | NAPA VALLEY 2013

MIGNARDISES



THE
CELLAR
AT THE POST OAK HOTEL