



Celebrating Cobb Wines
with special guest, Ross Cobb

Wednesday, March 19, 2025

AMUSE BOUCHE

Maryland Oysters on the Half Shell

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FIRST COURSE

Grilled Calamari, Virginia Oyster Beignet, Steamed Littleneck Clams, Maine Lobster
Mustard Greens and Gem Lettuce, Blood Orange Vinaigrette

Riesling "Cole Ranch Vineyard" (Mendocino County) 2022

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SECOND COURSE

Grilled Langoustine, Fresh Corn Spoonbread, Ossetra Caviar
Langoustine and Chardonnay Cream

Chardonnay "Doc's Ranch Vineyard - Joann's Block" (Sonoma Coast) 2021

Chardonnay "Doc's Ranch Vineyard - Joann's Block" (Sonoma Coast) 2019

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THIRD COURSE

Beef Bone Marrow, Braised Roseda Farms Beef Cheeks
Housemade Tortilla, Salsa Roja, Arbol Chilies

Pinot Noir (Sonoma Coast) 2022

Pinot Noir "Wendling Vineyard" (Anderson Valley) 2021

Pinot Noir "Coastlands Vineyard Old Firs Block" (Sonoma Coast) 2019

Pinot Noir "Monticue Vineyard" (Sonoma Coast) 2018

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FOURTH COURSE

Grilled North Dakota Elk Tenderloin, Grilled Housemade Colorado Lamb Sausage
Low Country Carolina Gold Rice, California Wild Mushrooms, Red Eye "Gravy"

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DESSERT

Red Bartlett Pear Poached in Cobb's Pinot Noir
Maryland Honey, Mexican Vanilla Ice Cream, Mexican Hot Chocolate

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Cindy Wolf · Executive Chef & Owner

Everardo Florentino · Chef de Cuisine