



OPUS ONE

LEGENDARY NAPA WINE DINNER

Butter-Poached South African Lobster

Royal Ossetra Caviar, Pickled Pearl Onion,
Dill Mayo, Brioche Pain Perdu

2021 Chablis, Simonnet-Febvre, Burgundy

Hay-Roasted Squab Breast

Bitter Frisée & Rocket Salad, Candied Beets, Sage Jus

NV Overture, Napa Valley

Wild Mushroom and Truffle Raviolo

Buttered Bone Broth, Sartori Sarvecchio,
Citrus Gremolata, Mascarpone Crema

2012 Opus One, Napa Valley

Charcoal-Grilled Colorado Lamb Chop

Tuscan Kale, Sweet Roasted Garlic

2016 Opus One, Napa Valley

Japanese A5 Wagyu Kushiyaki

Moromi Maple Soy, Negi Onion Confit,
Yuzu Kosho, Ratte Potato Purée

2019 Opus One, Napa Valley

Stilton and Hazelnut Strudel

Sautéed Apples, Crème Anglaise, Cumberland Drizzle

2014 Sauternes, Chateau Cantegril, Bordeaux

Heskeith Flavien, Executive Chef, Mason Street Grill
Mark Weber, Corporate Chef, Marcus Hotels & Resorts