



GALLICA

Wine Dinner

With Winemaker *Rosemary Cakebread*



Amuse

melon, lime, chile salt, basil blossom

— First —

Charred Baby Artichoke

potato terrine, saffron, preserved lemon, fennel pollen, piment d'espelette

Albarino 2023

— Second —

Green Strawberry Aguachile

snap pea, green almond, basil

Chenin Blanc 2025

Intermezzo

cucumber granita, kefir, dill

— Third —

LanRoc Pork Coppa

smoked chili lacquer, chickpea panisse, pickled cherry, herbs, sheep's milk jocoque

Grenache 2023

— Fourth —

Creekstone Ribeye Cap

tomato sherry jus, watercress, cipollini, black olive oil

Cabernet Oakville 2019

— To Finish —

strawberry textures, ampot black pepper, ossau iraty cheese, seka hills arbequina olive oil



\$130 \$80 food | Thursday, June 4 | 6pm
\$50 wine



reserve
your
spot!