

Stem Wine Bar

HALL WINE DINNER
Thursday, June 29th at 6:30 PM

FIRST COURSE

WEST COAST OYSTERS

yuzu seaweed salad, julienne nori

Hall Sauvignon Blanc 2022 / Napa Valley

• • •

SECOND COURSE

COWGRIL CREAMERY

MT. TAM COW'S MILK CHEESE

ginger & strawberry preserve, alyssum flower

Hall's WALT Chardonnay 2020 / Sonoma Coast

• • •

THIRD COURSE

ORANGE GLAZED DUCK BREAST

smoked onion marmalade,
port wine juniper berry reduction

Hall's WALT "La Brisa" Pinot Noir 2021 / Sonoma Coast

• • •

FOURTH COURSE

GRILLED BEEF TENDERLOIN

crispy espelette smashed fingerling potatoes,
humboldt fog cream

Hall Cabernet Sauvignon 2019 / Napa Valley

• • •

FIFTH COURSE

AGAVE & ORANGE CUSTARD TART

vanilla tuile, candied pistachio crust,
cinnamon powdered sugar

Hall's BACA "Double Dutch" Zinfandel 2021 / Paso Robles

\$120 PER PERSON • PLUS TAX, TICKET SERVICE FEE & 20% GRATUITY (*which will be added at in-store checkout*)