

urban

HILL

ADELSHEIM

WINE DINNER



— Amuse Bouche —

Oyster*

smoked dashi, cucumber & caviar

— First —

Fried Goat Cheese

citrus & apple salad, quince caramel

Rosé of Pinot Noir 2023

— Second —

Seared Day Boat Scallops*

celeriac purée, pine nut caper crumb, fried cauliflower chips, fermented chile coulis, hazelnut oil

‘Staking Claim’ Chardonnay 2021

— Third —

Black Garlic & Honey-Lacquered Duck Breast

braised fennel, smoked beet purée, pickled kumquat

‘Breaking Ground’ Pinot Noir 2021

— Fourth —

Braised Short Rib

truffled potato mousseline, cocoa dusted carrots, truffle demi

‘Ribbon Springs’ Pinot Noir 2022

‘Boulder Bluff’ Pinot Noir 2022

— To Finish —

Chocolate Hazelnut Torte

hazelnut tuile, nutella

Sparkling Demi-Sec Cuvee 2021



\$210 \$135 food
\$75 wine

Wednesday, January 28 | 6pm

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Beverage Manager Katie Forstner

*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20% gratuity will be added to all parties. 2% gratuity applied to Culinary Team Appreciation. guests will be seated at communal tables unless otherwise noted.