

25 ONYX *Saturday, February 15*
Winemaker's Dinner
Celebrating 25 Years of ONYX

PRESENTED BY *Chef Sorrentino*

First

WILD SALMON TAR TAR

GINGER PICKLED CUCUMBER, AVOCADO, HOUSE-MADE TAPIOCA CRISP

Paired with 2021 Signature Series Roussanne

Second

CITRUS-MARINATED BEETS

WITH CASHEW CREAM

Paired with 2022 Signature Series Jim's Chardonnay

Third

CAST IRON FRENCH ONION

CHARDONNAY BREAD CROSTINI, TOASTED GRUYÈRE

Duel Pairing: 2004 ONYX w/ cheese, 2005 ONYX w/o cheese

Fourth

PAN-SEARED DUCK BREAST

BLACKBERRY GASTRIQUE, CAULIFLOWER PURÉE,
OVEN-ROASTED GRAPES, MAPLE BROWN SUGAR GLAZED CARROTS

Paired with 2010 ONYX

Intermezzo

WATERMELON SASHIMI

BLOOD ORANGE PEARLS, GINGER & CUCUMBER MOUSSE

Sixth

COFFEE-BRAISED SHORT RIBS

ONYX DEMI GLACE, HOUSE-MADE GNOCCHI

Paired with 2021 ONYX - New Release

Seventh

ARTISAN CHEESE TRIO

MANCHEGO, BRIE, RED WINE PARMESAN,
WITH BLUEBERRY, MANDARIN, AND RASPBERRY COULIS

Paired with 2006 Signature Series Merlot

Final

TART RASPBERRY PLASIR SUCRE

CHOCOLATE SPONGE, RASPBERRY CREMEUX, DARK CHOCOLATE
MATCHA GANACHE, APRICOT JAM, ORANGE-RASPBERRY COULIS,
CHOCOLATE WAFER CRUMBLE

Paired with 2006 Signature Series Forte Cabernet