

Salt Air
KITCHEN + BAR

STOLPMAN VINEYARDS
WINE
Dinner

FIRST COURSE

taleggio croquette
crispy prosciutto
paired with
stolpman 'la cuadrilla' red blend

SECOND COURSE

hawaiian hearts of palm carpaccio
watermelon radish + crispy quinoa + fresno
chili + red onion + truffle ponzu
paired with
stolpman 'love you bunches' rosé

THIRD COURSE

santa barbara uni • raviolo + caviar
paired with
stolpman 'unfiltered' sauvignon blanc

FOURTH COURSE

fluke • prosciutto + lemon butter
paired with stolpman vin gris

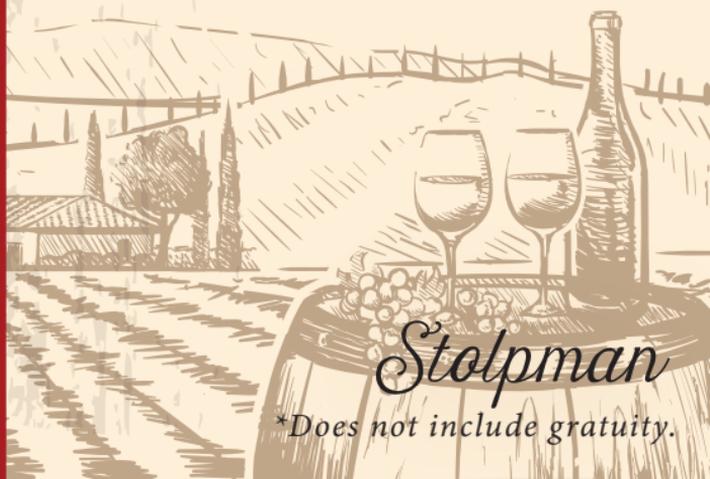
FIFTH COURSE

pear & brie
paired with
stolpman 'para maria' red blend

THURSDAY

FEB
26

6:00 PM
\$125 pp*



Stolpman

*Does not include gratuity.