GRUET
Sparkling
WINE DINNER

WEDNESDAY, DECEMBER 16TH AT 6PM
$150/PERSON • GRATUITY INCLUDED

amuse bouche

LOADED OYSTER
yuzu + caviar + passionfruit

first course

TUNA TARTAR
cured truffle egg yolk
+ parmesan crunch

paired with GRUET BLANC DE NOIR

second course

HEARTS OF PALM
king crab + frisse + pickled chili

paired with GRUET BRUT

third course

LOBSTER RAVIOLI
lobster cream + chives

paired with GRUET
'SAUVAGE' BLANC DE BLANCS

fourth course

SURF + TURF
buttermilk fried chicken + paddlefish
caviar + ranch + seared dayboat
scallop + brown butter + uni +
smoked trout roe

paired with GRUET 'SAUVAGE' BRUT ROSE

fifth course

PISTACHIO PANNA COTTA

paired with GRUET 'SWEET JOLIE' DEMI-SEC

Salt Air
KITCHEN + BAR