The Masters 2017
Bull & Bear Wine Pairing Dinner
Featuring The Spire Collection
Presented by John Blazon, Master Sommelier

1st Course
Heirloom Tomato and Avocado Salad
Shallot, Micro Basil Salad, Vincotto on Brown Butter Toasted French Bread, Vincotto and Olive Oil
Cenyth, 2016 Sonoma Rosé of Cabernet Franc

2nd Course
Dover Sole Roll with Asparagus
Melted Leek Butter Sauce, Fried Caper, Bitter Greens with Warm Olives
Château Lassègue, 2009 Saint-Émilion Grand Cru

3rd Course
Wild Mushroom Pasta Explosion
Toasted Almonds, Thyme Goat Cheese, Toasted Marcona Almond Oil, Beurre Monte, Shaved Parmesan
Arcanum, 2009 Toscana IGT

Entrée
Sliced Dry-aged Sirloin,
Roasted Bone Marrow, Parsley and Caper Salad, Pink Peppercorn Demi
Vérité, 2013 Le Désir Sonoma Red Wine

Dessert
Le Cerise

$300 per person, plus tax and gratuity

BULL&BEAR

SPIRE
COLLECTION