

# elements kitchen

## Wine Tasting

### Dinner Tasting

#### Sparkling Wine

Wild salmon tartare with red onion crème fraiche served in a savory tuille

#### Viognier

Shrimp ceviche with water chestnut, mandarin orange, and cucumber salad

#### Chardonnay

Dungeness crab salad with lillet poached apricot mustard, crispy noodles, and micro arugula

#### Pinot Noir

Roasted pork tenderloin with apple gastrique and pickled carrots and raisins

#### Syrah

Grilled duck breast with charred scallions and rice “crispies” with an orange star anise sauce

#### Meritage

Marinated flank steak with coffee sauce, sautéed spinach, glazed pearl onions and fingerling potato chips

#### Cabernet

English Stilton with cabernet poached figs, candied pecans, and frisee salad with a cabernet reduction

### Dessert

#### “Late Harvest” Chardonnay

German Chocolate cake terrine with sweet coconut glaze and toasted coconut

Coffee & Tea Service