



# *Fall Wine Dinner*

## *September 19, 2021*

*1st Course*

### **Salmon Hot Rock**

Alaska Salmon, Yuzu Sunbaizu, Sungold Cherry Tomatoes,  
Cilantro Kosho, Hot Alaska River Rock

### **Miquel Pons Nuria Brut Rosé**

*Catalonia, Spain*

*2nd Course*

### **Dungeness Crab**

Alaska Dungeness Crab, Meyer Lemon Oil "Snow",  
Safflower Glace, Freeze Dried Corn,  
Micro Cilantro, Cracked Pepper

### **Louis Latour Meursault Chateau de Blagny 2013**

*Burgundy, France*

*3rd Course*

### **Confit Chicken**

Confit Local Alaska Chicken, Black Pepper Jam, Kumquats,  
Crystallized Ginger, Chicken Skin Gremolata

### **Owen Roe Sinister Hand Grenache 2016**

*Yakima Valley, Washington*

*Intermezzo*

Foie Lollipop

*Entree*

### **Heritage Pork**

Alaska Heritage Pork Belly, Morel Panna Cotta, Magic Molly  
Potatoes, Edamame, Jamaican Jerk Demi-Glace

### **Duo Wine Pairing:**

**Chateau Siran Margaux 2015 Bordeaux**

**Trefethen Double T Red 2015 Napa**

*Dessert*

### **Signature Baked Alyeska**

Gluten Free Chocolate Cake, Bittersweet Ganache,  
Strawberry Rhubarb Alaska Birch Caramel Mousse,  
Toasted Meringue, Fruit Coulis

### **Blandy's Madeira 10yr Malmsey**

*Portugal*

