



cam
 café
Restaurant + Bar

FOUR WALLS WINE DINNER

Prix Fixe Dinner Inspired by *Four Walls*

Introduction

Brioche Canape with dill Crème Fraiche
and Caviar (passed)

(Andre Clouet Champagne France)

First Course

Tempura lobster, Ginger and Masago slaw,
Ponzu Gastrique

*(Three by Wade Chenin Blanc-
Wade Cellars CA)*

Salad Course

Roasted beet, smoked Humboldt Fog Chevre,
shredded Duck confit, Baby artisan greens,
Bordeaux Cherry Vinaigrette

(Blood Root Wines Pinot Noir- Sonoma CA)

Main

Fire Roasted Chateaubriand, Black Truffle
Demi-glace, Smashed marble potatoes,
Cremini sauté

*(Obsidian Ridge Cabernet Sauvignon-
Red Hills Lake CA)*

Grand Finale

Decadent Dark Chocolate Mousse,
Chambord Chantilly
Toasted Hazelnut dust

*(Quinta da Romaniera Fine Ruby Port-
Douro Portugal)*