

# Women in Wine

MARCH 27, 2026

*Dinner*

## RECEPTION

### **Tular Vodka Cocktail & J Vineyards, Cuvée 20**

Sea Urchin, Citrus Dashi, Tempura Shiso Leaf  
Curried Apple and Goat Cheese Tartlet  
Miyagi Oyster, Melted Leeks, Caviar  
Fennel Custard, Caviar, Seaweed Cracker

## DINNER

### **2018 J Vineyards, Blanc de Blancs**

Marinated Cucumber and Radish, Strawberries, Toasted Sesame  
Nasturtium, Fennel Pollen, Labneh

### **2024 Orin Swift Cellars, Mannequin Chardonnay**

Seared Bay Scallops, Green Garlic, Celery Root, Fig Leaf Oil  
Compressed Apple, Soft Herbs

### **2023 Bouchaine, Calera Clone Pinot Noir, Estate Selection**

Miso Glazed Black Cod, Tenbrink Sugar Snap Peas, Truffled Morels  
Foraged Mushroom Broth

### **2023 Chimney Rock, Estate Cabernet Sauvignon, Stags Leap District**

Embered A5 Ribeye, Cabot Cheddar Sweet Potato Pavé  
Tenbrink Purple Turnips, Shallot Cabernet Sauce

## DESSERT

Caramel Butterscotch Sundae  
PROOF Sweet Caramel Old Fashioned Ice Cream

Strawberry Cream Soda  
PROOF Strawberry Daiquiri Ice Cream

Lemon Meringue Tartlets

Chocolate Crunchy Bar