

BOATHOUSE
RESTAURANT

Caymus Wine and Shaver Farms Dinner

Thursday, April 18th - 6:00pm
\$199 per person, plus tax and gratuity



CAYMUS VINEYARDS

Course One

Selection of wagyu charcuterie and cheese

- *Emmolo No.6 Sparkling Wine Methode Traditionale* -

Course Two

Wagyu Shank Pithivier, sharpham brie cheese, caramelized onion, morel mushroom, cherry demi-glace

- *2022 Conundrum White* -

Course Three

Smoked and Grilled Wagyu Beef Heart, chimichurri, sweet potato gnocchi, parsnip puree, madeira gravy

- *2021 Red Schooner Malbec Voyage 11* -

Course Four

Wagyu Striploin, seared sea scallop, creamy polenta, roasted pepper-cilantro sauce, broccolini, french carrot

- *2021 Caymus Cabernet Sauvignon* -

- *2019 Caymus Special Selection Cabernet Sauvignon* -

Course Five

Wagyu Beef Tallow Doughnut, vanilla custard, chocolate

CAYMUS
VINEYARDS

