

KOSTA BROWNE

winemaker dinner at olivella
with nico cueva

december 6, 2018 · 6:00pm

crab salad crostada with lemon and dill
parmesan and fontina gougères
confit pear on toasted focaccia with gorgonzola crema

white sea bass with shelling beans and guanciale jus

yukon gold potato gnocchi with shaved winter truffles

anderson ranch lamb with sunchoke crema and chanterelles

carman ranch beef tenderloin and cheek with baby turnip

salted caramel apple with granny smith sorbet

2006 dom perignon, epernay

2016 chardonnay "116" russian river valley

2016 pinot noir "cerise" anderson valley

2012 pinot noir "gap's crown" sonoma coast

2010 pinot noir "gary's" santa lucia highlands *
2010 pinot noir "rosella's" santa lucia highlands *
** poured from magnum*

taylor fladgate 40 year tawny, portugal