

# 1500 OCEAN

## FIVE-COURSE TASTING MENU WITH PAIRINGS

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PRESENTED BY  
- CHEF MEREDITH MANÉE -  
WITH HALL WINERY

JUMBO LUMP CRAB CAKE  
FENNEL, PRESERVED LEMON, WATERCRESS,  
GRAPEFRUIT HOLLANDAISE

*Hall Sauvignon Blanc, 2013*

PAN SEARED DIVER SCALLOPS  
CELERY ROOT PUREE, GREEN APPLE CELERIAC  
SLAW, BLACK WINTER TRUFFLE VINAIGRETTE

*Walt "La Brisa" Chardonnay, 2013*

GRILLED BROKEN ARROW  
RANCH QUAIL  
ARUGULA, PICKLED GRAPES, ONION SOUBISE,  
BEET PUREE AND POWDER

*Walt "Clos Pepe" Pinot Noir, 2014*

SPICE RUBBED VENISON LOIN  
ROASTED ROOT VEGETABLES,  
ROSEMARY PEPPER RISOTTO, PORCINI DEMI

*Hall Cabernet Sauvignon 2013*

CHOCOLATE + CHEESE  
BARELY BUZZED AGED CHEDDAR,  
CHEDDAR FOAM, ESPRESSO, LAVENDER,  
CHOCOLATE TORTE

*Kathryn Hall Cabernet Sauvignon 2013*

**135 PER PERSON**

*Thursday, February 2 | 6:00-9:30pm*