



Groth

Wine

DINNER | 7.13.2022

amuse-bouche

AHI TUNA

wakami salad, red pepper coulis, cilantro, toasted garlic

first course

PEEKYTOE CRAB RANGOON

sesame soy glaze, candied ginger, crisp pork belly,
petit garden salad

2021 Sauvignon Blanc

second course

BUTTERMILK FRIED ALDEN HILLS CHICKEN SLIDER

bread & butter pickle, freshly baked parker house roll,
lemon & herb butter, summer tomato & honeysuckle glaze

2019 Chardonnay

intermezzo

SUMMER TOMATO & WATERMELON SORBETTO

jalapeño simple syrup, buzz buttons

third course

MISHIMA WAGYU STRIP STEAK

twice baked yukon potato, aged cheddar crisps,
bordelaise sauce

2018 Reserve Cabernet Sauvignon

fourth course

STRAWBERRY SHORTCAKE

aged balsamic & black pepper whipped cream

2018 Oakville Cabernet Sauvignon