



Regarded as an international visionary for his accomplishments in the vineyard and winery, Paul Hobbs combines his childhood roots on the family farm with an innovative scientific approach to refine the art of winemaking. He is recognized across the globe for breaking with tradition and forging new paths in the pursuit of excellence; both in stewardship of the land, and the crafting of wines that represent the purist concept of place.

Five Course Tasting Menu by Chef Andrew Donovan
February 7th, 2024

COURSE ONE

FOIE GRAS TORCHON & BRIOCHE

Apple-Ginger Butter, Sour Cherry Jam, Lavender, Black Peppercorn & Pistachio Ice Cream
Hillick & Hobbs, Estate Dry Riesling, 2021, Seneca Lake, New York

COURSE TWO

OLYMPIC PENINSULA STEELHEAD TROUT OSCAR

Dungeness Crab, Lentils, Bacon, Lemongrass Bearnaise
Crossbarn, Chardonnay, 2021, Sonoma Coast, CA

COURSE THREE

24 HOUR SOUS VIDE LAN ROC COPPA

Cumin & Lime Charred Cabbage, Lingonberry-Rosemary Mostarda
Viña Cobos, Vinculum, Malbec, 2018, Uco Valley, Argentina

COURSE FOUR

BRAISED BISON SHORT RIB AU POIVRE

Caramelized Onion & Maytag Blue Potato Skins, Morels, Crispy Shallot, Green Peppercorn Jus
Comparative Tasting
~Paul Hobbs, Coombsville, Cabernet Sauvignon, 2019, Napa Valley, CA~
~Bramare, Cabernet Sauvignon, 2018, Lujan de Cuyo, Argentina~

DESSERT

HAZELNUT BROWN BUTTER TEA CAKES

Blood Orange & Mascarpone Mousse, Tuile Cookie
Barbadillo Cream Sherry

Cost per guest is \$175 with menu and pairings and \$100 food only before tax and gratuity. Tables are available from 5:00 to 8:30 on Wednesday February 7th. This dinner is tasting menu format so guests can book an individual table and go at their own pace. Please mention food allergies when booking your reservation, we cannot do last minute substitutions the evening of the event. Reservations are available through our website, on OpenTable, or call 918-442-2996. We look forward to sharing this special evening with you.