



SATURDAY NOVEMBER 2nd, 2024

COURSE ONE

-SMOKED SALMON & PURPLE SEA URCHIN-

Beetroot & Crème Fraiche Sauce, Coriander Oil, Cashew

Mascarin, Dalya Estate Chardonnay, Sonoma County, CA, 2022

COURSE TWO

-DUO OF WILD GAME TENDERLOINS-

-Wild Boar, Autumn Squashes, Fig, Citrus-Sage Sauce-

-Sika Venison, Horseradish, Coffee Aioli, Parmesan Crisp-

-side by side wine pairing-

-Mascarin Pinot Noir, Moonshine Ranch Vineyard, Sonoma Coast, CA, 2022-

-32 Winds, Pinot Noir, Sonoma Coast, CA, 2018-

COURSE THREE

-LAMB SHOULDER FABADA-

Butter Beans, Morcilla, Pimentón

Mascarin, Angelo Red Field Blend, Sonoma County, CA, 2022

COURSE FOUR

-RIBEYE AQUACHILE-

Tomatillo, Apple, Radish, Ponzu

32 Winds Cabernet, Moon Mountain, Sonoma, CA, 2019

DESSERT

-CANDIED GINGER SORBET-

Finger Lime Caviar, Vanilla Tart Shell

32 Winds Rosè, Sonoma County, CA, 2023

Tables are available from 5pm to 9:30pm on Saturday November 2nd. We are serving tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is \$150 for the five-course tasting menu and wine pairings and \$100 for tasting menu only no alcohol, prices are calculated before tax and gratuity of 18%. Please mention any food allergies at time of booking so we can prepare a substitution. We cannot accommodate last minute substitutions the evening of the event. Please no parties over six guests. Reservations are available through our website basquetulsa.com, on OpenTable, or call 918-442-2996