

STONE EAGLE

- WINERY -

OUR INAUGURAL WINEMAKER'S DINNER

FIRST COURSE

SCALLOP CARPACCIO

Compressed cucumber, yuzu kosho vinaigrette,
sourdough crisps, honeydew melon, micro herbs

2019 Eagle Eye & 2022 Eagle Eye

SECOND COURSE

LOBSTER TORTELLINI

Shellfish emulsion, roasted heirloom tomato,
fried capers, green olives

2023 Stone Eagle Rosé

ENTRÉE

AUSTRALIAN WAGYU STRIPLON

Grilled Wagyu striploin, roasted maitake mushrooms,
potato purée, bordelaise sauce, black truffle

2016 Stone Eagle Red & 2016 Stone Eagle Special Selection

DESSERT

BASQUE CHEESECAKE

Classic Basque cheesecake, Gorgonzola anglaise,
macerated red berries

Paired with a surprise new release

