

— THE —  
**THOMAS**  
COLLECTION

WINEMAKER DINNER

*featuring La Toque*

FIRST COURSE

**Alaskan Halibut**

Razor Clams | Uni

*Pascal Bouchard, Les Clos Grand Cru | Chablis, Burgundy*  
*2024 Chardonnay | Carneros, Napa Valley*

SECOND COURSE

**Agnolotti**

Sierra Porcini | Fontina Vald'Aosta Espuma

*Château Figeac, Premier Grand Cru Classé | St. Émilion, Bordeaux*  
*2022 Brenda's Vineyard Cabernet Sauvignon | Stags Leap District, Napa Valley*

THIRD COURSE

**Roasted Prime Akaushi Eye of Rib**

Fiscalini Tapioca Pearls | Sauce Royale

*Château Margaux, Premier Cru Classé | Médoc, Bordeaux*  
*2018 Thomas Collection | Stags Leap District & Diamond Mountain, Napa Valley*  
*2019 Thomas Collection | Stags Leap District & Diamond Mountain, Napa Valley*

DESSERT

**Malva Pudding**

Poached Apricots | Toasted Almonds | Salted Butter Caramel Ice Cream

*Klein Constantia, Vin de Constance | Constantia, South Africa*  
*2019 Late Harvest Gewürztraminer | Carneros, Napa Valley*