



# GRAHAM BECK

## WINE DINNER MENU

### WELCOME APERITIF

GRAHAM BECK “BRUT”, WESTERN CAPE, SOUTH AFRICA

### FIRST COURSE

SCALLOP CRUDO  
*langoustines, squash blossom, truffle*

PAIRED WITH  
*Chardonnay, Angela Vineyards, 2018, Willamette Valley, Oregon*

### SECOND COURSE

GARGANELLI  
*porcini, sausage ragu, pecorino*

PAIRED WITH  
*Pinot Noir, Angela Vineyards, 2017 Willamette Valley, Oregon*

### THIRD COURSE

DRY-AGED KANSAS CITY STRIP STEAK  
*fava bean, morel mushroom*

PAIRED WITH  
*Pinot Noir, Angela Estate, Abbot Claim Vineyard, 2015, Yamhill Carlton, Oregon*

### FOURTH COURSE

RASPBERRY TART  
*house-made in our bakery*

PAIRED WITH  
*Graham Beck “Rose”, Western Cape, South Africa*