



Bull & Bear  
**Masters 2017**  
Wine Pairing Dinner

*Featuring The Spire Collection  
Presented by John Blazon, Master Sommelier*

1st Course

**Heirloom Tomato and Avocado Salad**

Shallot, Micro Basil Salad, Vincotto on Brown Butter Toasted French Bread,  
Vincotto and Olive Oil

*Cenyth, 2016 Sonoma Rosé of Cabernet Franc*

2nd Course

**Dover Sole Roll with Asparagus**

Melted Leek Butter Sauce, Fried Caper, Bitter Greens with Warm Olives

*Château Lassègue, 2009 Saint-Émilion Grand Cru*

3rd Course

**Wild Mushroom Pasta Explosion**

Toasted Almonds, Thyme Goat Cheese, Toasted Marcona Almond Oil,  
Beurre Monte, Shaved Parmesan

*Arcanum, 2009 Toscana IGT*

Entrée

**Sliced Dry-aged Sirloin,**

Roasted Bone Marrow, Parsley and Caper Salad, Pink Peppercorn Demi

*Vérité, 2013 La Joie Sonoma Red Wine*

Dessert

**Le Cerise**

***\$300 per person, plus tax and gratuity***