

Wine & Wildflowers

Pairing



menu

Food

Gessner Restaurant

Passed App

Chilled Corn Bisque
Shooter / Lump crab

First Course

Avocado Toast / rye
bread, feta, pickled
shallot

Second Course

Olive Oil Poached Tuna /
heirloom tomato, haricot
vert, black olive fingerling
potato chip, cured egg yolk

Third Course

American Wagyu Burger
/ sottocenere cheese,
garlic aioli, caramelized
onion, brioche bun,
shoestring potato fries

Wine Pairing

Master Sommlier Selection

First Course

2021 Michael David Sauvignon
Blanc

Second Course

2020 Michael David
Ancient Vine Cinsaut

Third Course

2017 Michael David Rage
Zinfandel