



Presents  
**Opus Winery**

Thursday, March 25, 2021

**AMUSE**

**Smoked Seabass**  
Crème Fraîche, Caviar  
**Champagne Toast**

**1<sup>st</sup>**

**Aerated Asparagus**  
Lemon Confit, Serrano, Brûléed Green Hill  
**Opus One 2007**

**2<sup>nd</sup>**

**Diver Scallop**  
Cauliflower, Black Garlic, Pickled Gooseberries  
Lemon Verbena Tea, Puffed Quinoa  
**Opus One 2017**

**3<sup>rd</sup>**

**Bison Short Rib**  
Fresh Corn Grits, Beet Mousse, Salt Baked Turnip  
Dark Chocolate & Coffee “Soil”  
**Opus One Overture**

**SWEET ENDING**

**Melting Chocolate Sphere**  
“La Fonte Chocolate Globule”

*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness especially if you are pregnant or have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.*