

**RIDGE WINERY DINNER**  
EXECUTIVE CHEF ADAM STEPHENS

*Course 1*

**Billi – Bi** // cream of mussel / saffron / fennel /  
vermouth

Pairing: Ridge “Grenache Blanc” *Paso Robles* 2020

*Course 2*

**Lamb Tartare** // hyssop / green strawberry / shallot

Pairing: Ridge “Chardonnay” *California* 2021

*Course 3*

**Roasted Crepenette de Poulet** // foret aux truffe

Pairing: Ridge “Three Valleys” *Sonoma* 2019

*Course 4*

**Opera Cake** // grand mariner / jivara chocolate /  
jaconde / espresso buttercream

Pairing: Ridge “Essence” *California* 2017