

pequin

COASTAL COCINA

Lights Out Dinner

Course 1

Weathervane Scallop & Dungeness Crab

Red Pepper Coulis, Braised Spinach with Fennel,
Grilled Spring Onion, Agrumato

Talley Vineyards, 2021 Estate Chardonnay



Course 2

Pacific Wild Shrimp Soup

Slow Braised Coconut Cream with Aromas,
Organic Bok Choy, Cilantro, Micro Basil,
Lime Leaf Chiffonade

Center of Effort, 2023 Chenin Blanc

Course 3

Mary's Organic Duck Breast

Ancient Grains Risotto, Roasted Root
Vegetables, Mixed Citrus Salad

Wolff Vineyards, 2020 Pinot Noir



Course 4

Grilled Halloumi & Peaches

Toasted Hazelnuts, Blueberries, Smoked Salt

Sinor-LaVallee Vineyards, 2018 Estate Syrah