

Sommelier Dinner

Please join us at JW Marriott Los Angeles L.A. LIVE for a tasting comparison of Old World and New World presented by Sommelier Jörn Kleinhans and Executive Chef Eric Branger.

April 19, 2014 | 6pm

\$159 per person

213-765-8600

lalive.marriott.com





AMUSE

House Smoked Salmon "Mousse", Brioche, Sour Pear, American Caviar

Brut Schramsberg "Mirabelle" North Coast, California NV
Champagne Brut Perrier Jouët "Grand" France, NV

APPETIZER

Tempura Squash Blossom stuffed with Goat Cheese, Roasted Chipolini Onion "Aioli", Pine Nuts

Riesling, Kabinett, Dr. Hermann, "Ürziger Würzgarten", Mosel 2009
Riesling Snoqualmie Columbia Valley Organically Grown Grapes
Washington 2011

LIGHT ENTRÉE

Butter Poached Lobster, Citrus, Avocado, Watercress, Almond Soil

Nuits St. Georges Louis Jadot Burgundy, France 2009
Pinot Noir Willamette Valley Vineyards "Founders' Reserve"
Willamette, Oregon 2009

MAIN ENTRÉE

Braised Beef Short Rib, Smoky Parsnip Puree, Shimechi Mushrooms, Quince

Cabernet Sauvignon Silver Oak Alexander Valley, California 2008
Tenuta dell'Ornellaia, Ornellaia Bolgheri Superiore,
Italy 2009

DESSERT

Milk Orange Chocolate Cake Hazelnut sponge, orange honey reduction with praline ice cream and candied hazelnuts

Furmint, Royal Tokahi "Red Label" 5 Puttonyos, Hungary 2007
Ugni Blanc, Inniskillin "Vidal", Vidal, Niagara Peninsula, Canada 2007