

TODD JURICH'S **bistro**

250th OpSail ~ All American Wine Dinner

Featuring Wines from the Top Producing States!

with special guests & favorite Somms, Megan Jones & Ian Honaker

Friday, June 5th 2026 ~ 6pm Reception, 6:30 Seating

~ Reception ~

*** First Landing Fried Oyster "Rockefeller"**

*** Deviled Farm Egg ~ summer truffles**

Argyle Brut (2022) ~ Willamette Valley, Oregon

Talley Vineyards Chardonnay (2023) ~ Arroyo Grande, CA

~ Second ~

Chilled Maine Lobster "Waldorf" Salad

little gem / breakfast radish / wild onion flowers

Ox-Eye "Shy Ox" Rose (2025) ~ Shenandoah Valley, VA

~ Third ~

OBX Bluefin Tuna Crudo

jalapeno / avocado / mango / kirby cucumber

Siduri Pinot Noir (2021) ~ Russian River Valley, CA

~ Fourth ~

Fire Grilled Prime Pork Rib-Eye

bourbon brown sugar peaches / sharp cheddar mac

Abeja Merlot (2022) ~ Columbia Valley, WA

~ Fifth ~

All American Wagyu Cheese Steak

caramelized vidalia onion / hatch green chilis / summer truffles / fonduta / brioche roll

Textbook "Yountville Ranch" Cabernet Sauvignon (2022) ~ Napa Valley, CA

\$110 per person, non-inclusive of tax & gratuity

Discount on Featured Retail Wines To-Go!

**with 48 hours' notice we are happy to craft a dish to accommodate allergies & dietary requests* (Service charge may apply)*

****menu is subject to change without prior notice****