

WHITEHALL LANE

Wine Dinner

MARCH 14, 2026

5PM-9PM

\$125 per Person | \$75 with Wine Pairing

Welcome Bite from Chef Chris Watkins

Smoked Walu

farmers greens, pink lady apple, pickled avocado, marigold vinaigrette

Paired with Whitehall Lane 2023 Sauvignon Blanc Rutherford, Napa Valley

Confit Pork Belly

tempura shiso, candied shallot, black garlic bbq

Paired with 2021 Sonoma Stage Vineyard, Pinot Noir, Petaluma Gap

Madeira Braised Lamb Neck

Castelvetrano olive, porcini mushroom, ricotta gnudi, Calabrian chili, lamb jus

Paired With 2021 Merlot Napa Valley

Koji Aged Wagyu Striploin

chicken fried maitake mushroom, glazed Nantes carrot,
mushroom parfait koji cream, hunter sauce

Paired with 2021 Cabernet Sauvignon Napa Valley

Oven Roasted Spruce Bark Wrapped La Quinta Cheese

macerated berries, candied pistachio, brown butter sabayon

Paired With 2023 Tre Leoni Napa Valley Red Wine