



STANFORD'S

restaurant and bar

WINE *Garden Party*

Prepared for you by
**Chef Santiago Arellano
& Chef Brandon Muehl**

Appetizer Duo

Smoked Salmon Tostada

mango-jalapeño slaw, chipotle crema,
crisp corn tortilla

Goat Cheese-Stuffed Piquillo Peppers

hazelnut crumble, tamarind glaze, fire-roasted pepper

Paired with Alumbra Rosé Fizz

Amuse Bouche

Chilled Heirloom Tomato Shooter

micro basil, crispy shallots, aged cotija frico

Paired with Alumbra Viveza Fizz

First Course

Dungeness Crab Salad

avocado mousse, shaved fennel, meyer lemon
vinaigrette

Paired with Alumbra 2024 White Wine



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Second Course

Seared Duck Breast & Foie Mousse Crostini

five-spice brioche, cherry-port mole, salsa macha

Paired with Alumbra Rodriguez Family Vineyard

Pinot Noir

Third Course

Seared Halibut

roasted kabocha, elote, smoked tomato butter

Paired with Alumbra Mística

Fourth Course

Confit American Wagyu Manhattan

yukon fondant, pink peppercorn demi, grilled nopales

Paired with Alumbra Mitote Red Blend

Dessert

Apricot Almond Tart

hazelnuts, dulce de leche, vanilla bean custard

Paired with Alumbra Riesling

*Thank you for
joining us!*