

# BELLE GLOS WINE DINNER

March 26th, 2026

Menu

## FIRST

### ASPARAGUS À LA FLAMANDE

Quail Egg, Hollandaise Espuma,  
Mushroom Croquette, Crispy Bacon

*Belle Glos Balade Chardonnay 2024*  
*Arroyo Seco AVA, Monterey County*

## SECOND

### BRAISED SHORT RIB CARBONARA

Leeks, Parmesan Cream, Herbs, Truffle

*Belle Glos Taylor Lane Pinot Noir 2013*  
*West Sonoma Coast AVA, Sonoma County*

## THIRD

### SPRING LAMB LOIN

Parsnip Purée, Potato Pavé, Truffle,  
Glazed Beet, Red Wine Jus

*Belle Glos Eulenloch Pinot Noir 2022*  
*Napa Valley AVA*

## FOURTH

### FLOURLESS CHOCOLATE TRILOGY

Dark Chocolate Mousse, White Chocolate  
Mousse, Vanilla Chantilly, Raspberry Sorbet

*Belle Glos Las Alturas Pinot Noir 2022*  
*Santa Lucia Highlands AVA, Monterey County*

EXECUTIVE CHEF  
KINAN IBRAHIM

*Belle Glos* × BOSWORTH × hotel aka.