

qualia Pebble Beach dinner - sample menu

Pebble Beach tasting menu

kingfish

succulents, sea grapes, burnt nori

2020 grosset 'springvale' riesling, clare valley, south australia

marron

porcini, granny smith apple, pork skin

2016 pikes 'gils farm' viognier, clare valley, south australia

cuttlefish

umami emulsion, black garlic, squid ink

2017 leeuwin estate 'art series' chardonnay, margaret river, western australia

wagyu

artichoke, marrow, puffed tendon

2017 hentley farm 'the beast' shiraz, barossa valley, south australia

coconut

yuzu, pineapple, white rum

2016, rockburn 'tiger moth' riesling, central otago

dark chocolate + red fruit

valrhona chocolate, pomegranate

nv campbell's 'liquid gold' classic topaque, rutherford glen victoria

tasting menu	175
gourmand menu	50
matching wines	105
with 1998 penfolds grange	300

Sample menu only, subject to change.