

## DECEMBER 6 | *Chef Joshua Drage*

From The Ranch at Rock Creek, Montana  
Paired with Metaphora Wines from Napa Valley, CA  
\$160 per person, all-inclusive | 6:30pm at Chanson



Chef Drage's cuisine mirrors Montana seasonal bounty, wildlife, herb and harvest. His preparation is equal parts mountain tradition and modern palate. He began cooking at just 12 in his mother's kitchen in a small cabin in Alaska. Professionally trained in the culinary arts, Chef Drage continues to push the envelope with bold flavors and healthy ingredients. His five-course meal has been paired with outstanding wines from Metaphora in the Napa Valley and will be served by winery owner Ravi Mehta.

**\$160 per person, inclusive of food, wine, tax and gratuity**

### **1st course**

Black River Caviar , Sunchoke poached shigoku oyster, Pickled Fresno

Finger limes

Paired with Metaphora Sauvignon Blanc

### **2nd course**

Winter lettuces, Pomegranate, Bagna cauda vinaigrette

Parmesan Reggiano, Honey crisp apple

Paired with Metaphora Chardonnay

### **3rd course**

Alaskan Halibut, Turnips (broth and poached), Quince butter

Parsley oil

Paired with Metaphora Pinot Noir

### **4th course**

Prime Strip Loin, Soft boiled egg vinaigrette

Crisp Yukon potato , Chive, Perigord truffle

Paired with Metaphora Howell Mountain Cabernet Sauvignon 2010

### **5th course dessert**

Almond pound cake, Vanilla bean poached pear

Zabaione

Paired with Metaphore Cabernet Franc