



# ROBERT BIALE

## PASSED

Cabbage Shrimp Roulade, Crispy Rice Paper Seasoned With Togarashi, Yuzu Gel,  
Micro Cilantro

*2023 Clementina Greco Bianco*

## STARTER

Tempura Fried Soft Shell Crab, Brown Butter Emulsion,  
Beurre Blanc Poached kohlrabi, Tobacco Vanilla Infused Sweet Potato,  
Purple Cauliflower, Sage Oil, Red Vein Sorrel

*R.W. Napa Valley Zin. Moore Vineyard 2022*

## APPETIZER

Miso Pistachio Crusted Lamb Rack, Fig Demi, White Truffle Pomme Puree Foam,  
Romanesco, Tsuma Compressed Beets, Smoked Pickled Fresno Oil

*Royal Punishers Petite Sirah 2022*

## ENTREE

Silkie Chicken Three Ways, Black Current Veloute, Black Trumpet Escabeche,  
Black Radish, Cream Poached Parsnip, Black Opal Basil

*Black Chicken Napa Valley Zin. 2022*

## DESSERT

Biale Poached Apple, Pepita Oat Crisp, White Chocolate Fall Spiced Mousse,  
Petite Sirah Caramel, Pie Crumble, Candy Lemon, Micro Mint

*Petite Sirah Dessert Wine Napa Valley 2021*