



SUMMER WINE DINNER

with Rebecca Laird

General Manager | Laird Family Estate



Wednesday, August 11, 2021

6 p.m.

90 Guests

\$125 per person

plus tax and gratuity



6 – 6:45 p.m. | PASSED HORS D'OEUVRE | Laird Sparkling Rosé

Black Truffle Camembert Crostini

Maine Lobster Salad *Potato chip, chive*

Crispy Lumpia *Ground Wagyu beef, Beeler's pork,
cabbage, carrots, ginger, sweet & sour*

FIRST | 2019 Cold Creek Ranch Pinot Grigio

Sea Scallop

Lobster Ravioli

Cold Creek Ranch Pinot Grigio tarragon cream, edible flowers

SECOND | 2018 Ghost Ranch Pinot Noir

Black Truffle Farro Risotto

Grana Padano, crisp basil

THIRD | 2016 Jillian's Blend

Lamb Chops

Braised baby spinach, dried currant jus

FOURTH | 2014 Flat Rock Vineyard Cabernet Sauvignon

Robbins Island Flat Iron Steak

Beeler's bacon purple potatoes, caramelized red onion demi glace

TO FINISH

Cow, goat, and sheep cheeses, marcona almond, black truffle honey

Toasted fig bread, Sardinian flat bread

TO TAKE

Chocolate cornflake clusters



About the Laird Family Estate

After nearly 50 years in the wine business, we understand the ins and outs of the industry, from the trends to the challenges. We believe that our success is due to our vineyard expertise as well as our shared goal to produce great estate wines. With a concentration on Napa and Carneros vineyards, we have sought to produce wines that are "a window to a place." Each of our vineyards is different in expression, with its own subtle, yet distinctive character and voice. Each year renews in us an intense drive to understand, react to, and work with each vineyard to allow it to reach its full potential. – lairdfamilyestate.com



Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

PACIFIC STANDARD PRIME

1810 S. Pacific Coast Highway | Redondo Beach | pspsteak.com | 424.247.7521 | 07.08.2021

Owner: Kevin Leach | Executive Chef: Christine Brown | Sous Chef: Hernan Pineda | Sommelier: Peggy Dean