

MR. LYONS

STEAKHOUSE

WINEMAKER DINNER SERIES

Cain Vineyard & Winery

w/ Christopher Howell

Tuesday, April 17th 2018, 7PM

COURSE ONE

KONA KAMPACHI

Mango, Calamansi, Smoked Vanilla

Cain Chardonnay '11

COURSE TWO

BRASSICA VARIATIONS

Sesame-Orange Cauliflower, Brussels Sprouts Minus-8, Savoy Cabbage – Chow Chow

Cain Concept – The Benchland '09

COURSE THREE

MOUNTAIN TROUT

Stuffed Morel Mushrooms, Asparagus, Favetta

Cain Cuvée NV13

COURSE FOUR

APPLEWOOD BACON WRAPPED PORKTENDER LOIN

Nettle Cavetelli, Wild Ramps, Pickled Green Strawberries

Cain Five '06

FIN

LAMB CHOPPER by CYPRESS GROVE

Walnut Cake, Fennel Pollen, Blackberry

Cain Five '13