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HOOK & LADDER WINE DINNER

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SEPTEMBER 15, 2026 | 6:30PM | BOTANERO



SCALLOP CRUDO

diver scallop, compressed asian pear, cucumber, yuzu kosho vinaigrette, dill oil & crispy quinoa

RUBUS PROSECCO

crisp and vibrant with prominent flavors of green apple, juicy pear, and lemon zest; a subtle creamy brioche finish

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BUTTER-POACHED SWORDFISH

sweet corn velouté, roasted chanterelle mushrooms, brown butter, lemon confit and chive oil

HOOK & LADDER RUSSIAN RIVER ESTATE CHARDONNAY 2023

aromas of lime zest and orange peel with a hint of buttered pie crust; vanilla and gooseberry on the finish

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CHERRY TEA-SMOKED DUCK BREAST

parsnip purée, roasted baby carrots, amarena cherries and duck jus

HOOK & LADDER RUSSIAN RIVER PINOT NOIR 2022

wafting orange peel, tart cherry, and hints of dusty dark chocolate; well-structured finish of vanilla and coffee

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APPLE CIDER-GLAZED DUROC PORK TENDERLOIN

parmesan spaetzle, braised savoy cabbage, roasted shallots and whole grain mustard jus

HOOK & LADDER "THE TILLERMAN" LOS AMIGOS RANCH 2022

aromas of cinnamon, spicy bing cherry, and anise; ripe fig and blackberry; coffee and dark cocoa covered currants

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COFFEE & COCOA CRUSTED BEEF TENDERLOIN

potato pavé, black garlic purée, roasted cipollini onion, cabernet reduction

HOOK & LADDER LOS AMIGOS RANCH CABERNET SAUVIGNON 2021

aromas of vanilla, black cherry, sage and a hint of licorice; flavors of dark berry jam, baking spices, cardamom

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WARM HAZELNUT FINANCIER

brown butter hazelnut cake, poached bosc pear, vanilla bean crème fraîche, salted caramel & candied hazelnuts