

good dirt. great wine.

MATTHIASSEN WINE DINNER

napa on providence | february 3rd, 2026

HAMACHI CRUDO

asian pear | lemongrass & aji panca sauce

paired with napa valley white wine blend

CARIBBEAN PORK BELLY

taro root gratin | smoked pickled apple

paired with zayante syrah

HERB CRUSTED HALIBUT

chardonnay poached leeks | yuzu beurre blanc

paired with linda vista chardonnay

DRY AGED RIBEYE DIANE

grilled trumpet mushrooms | chive & parsnip purée | creamy diane sauce

paired with napa valley cabernet sauvignon

CHOCOLATE DOM

chantilly cream | chocolate crumbles | vermouth sauce

paired with sweet vermouth