

Ben Pon's Birthday Dinner

Be on time Mike!!

CHEF TIM AND CHRIS' SPARKLING WINE COLLECTION
+ 2022 PROVENCE ROSE MAGNUMS
+ 2022 GRIVA SB 750ml

Robbies' Oysters on the Half Shell

Mr. Pon's Mignonette al la Bernardus Lodge (Chef Tim's Secret Recipe)

Braised Short Rib Bitterballen

Sharp Dijon Mustard

Tuna Poke Spoons - The Way the Old Man Liked It, No Citrus!

Olive Oil, Soy Shallot Ginger Sauce

"Now We Go and Eat!"

"Ben Doesn't Do Bread!"

Steak Tartare

Brioche Points, Carmel Valley Olive Oil, Kettle One Vodka, Sauvignon Blanc, Parsley, Light Gherkins, NO Lemon
Who makes the best? You Know Who I'm Talking About!

Enter Something Ridiculous for Rob Baker and Matt Shea !
Always Good for a laugh!

Let's Try the Chardonnay ?! 2021 CHARD MTY 3 Liters

Robbie's Buddy's Monterey Bay Halibut Ceviche

Avocado, Swank Farms Red Chillies

Now We Will Try The Pinot Noir - 2019 SLH PN MAGNUMS

California Duck, Just Because

Pinot Braised Duck Leg, Thyme Pan Seared Breast, Foie Gras, Shaved Winter Truffle

Marinus It Is.... 2013 MARINUS ESTATE 750ml

Prime NY Steak a la Woody, Cut way too thick, Grilled, Oven Butter Roasted

Sliced Over French Connection (ask Jerome) Baguette with Oven Roasted Garlic, Olive Oil, and Chimichurri

Fuck it, Lets Have a Little French Fries As Well

2019 Late Harvest GRIVA SB 375ml

Dessert

No "We Don't Do Dessert" Wine and Cheese!

Cheese, Stories and Relaxation