Five Course Tasting Menu

A collaboration between Napa Valley’s Gallica Winery and Boka Restaurant.

First Course

2016 Gallica Albarinho, Rorick Heritage Vineyard, Calaveras County

Sweet Corn Tart • with sea urchin and maple
Cucumber White Grape Gazpacho • with buckwheat and ricotta salata
Foie Gras Gougeres • with raspberry, honey and lavender

Second Course

2022 Gallica Estate Rosé, Saint Helena, Napa Valley

Lightly Cured Kampachi • with strawberry, turnip and spruce

Third Course

2019 Gallica Grenache, Rossi Ranch, Sonoma Valley

Swiss Chard Cappelletti • with mustard and smoked butter sabayon

Fourth Course

2012 Gallica Cabernet Sauvignon, Oakville, Napa Valley

2016 Gallica Cabernet Sauvignon, Oakville, Napa Valley in Magnum
2019 Gallica Cabernet Sauvignon, Oakville, Napa Valley

Chatel Wagyu Farms Strip • with cauliflower, beets, licorice and cherries

Fifth Course

2018 Petite Sirah, Saint Helena, Napa Valley

Mochi Brownie and blueberry