

# BRANDANI'S

— Restaurant & Wine Bar —

## MOONE ♦ TSAI

### *Wine Dinner*

Monday, June 1, 2026 | 6:30pm

#### ***Special Guests: Larry & Mary Ann Tsai, Proprietors***

MaryAnn & Larry Tsai have had a long love affair with wine, with MaryAnn, a graduate of Harvard Business School, having been raised in an Italian-American home in Boston with her grandfather making wine as a hobby & Larry, with degrees from both Princeton & Stanford, working in a New York restaurant where he was first exposed to the world of fine wines. In the late '80s, they parlayed both their degrees & passion for food & wine into jobs in California, MaryAnn with Mike Moone of Beringer, Larry working with gourmet foods, chocolates & coffee. In 2003, they launched their own label in partnership with Mike, hiring the then emerging talent, Philippe Melka. Now into a third decade & as one of Philippe's longest-time clients, Moone-Tsai has continually produced well-crafted wines showcasing the terroir of distinctive vineyards & perfectly pristine fruit.

#### Hors d'Oeuvres

*Bubbles*

#### First Course

#### **CRAB & AVOCADO SALAD**

shishito vinaigrette, corn salsa

*2023 Moone-Tsai Chardonnay, Napa Valley*

#### Second Course

#### **ROASTED DUCK BREAST**

lacquered sweet potatoes, charred greens

*2023 Moone-Tsai 'Corinne Cuvee' Pinot Noir, Santa Rita Hills*

*2019 Moone-Tsai 'Hillside Blend' Red Wine, Howell Mountain*

#### Third Course

#### **SMOKED PRIME TENDERLOIN**

smoked mushroom jus, truffled mashed potatoes

*2022 Moone-Tsai Cabernet Sauvignon, Napa Valley*

*2021 Moone-Tsai 'Cor Leonis' Cabernet Sauvignon, Napa Valley*

*2023 Moone-Tsai 'Black List' Cabernet Sauvignon, Napa Valley*

#### Dessert

#### **CHOCOLATE PISTACHIO TERRINE**

\$195 per person, plus tax and gratuity | Call for reservations 832-987-1313