



WINE DINNER Wednesday, April 9th 2025

6:00PM (doors open), 6:30PM (dinner starts)

\$139 per person exclusive of taxes and gratuities

HORS D'OEUVRES

Beet & Goat Cheese Tart balsamic reduction, scallions **Wine Pairing: 2023 Exhilaration Brut Rosé**

1ST COURSE

Sablefish Cakes warm corn & bean salsa, yuzu aioli garnish, microgreens **Wine Pairing: 2021 Reserve Chardonnay**

2ND COURSE

Salmon Wellington asparagus, grilled artichokes, blueberry glaze **Wine Pairing: 2021 Reserve Pinot Noir**

PALATE CLEANSER

Blood Orange Sorbet topped with Mezcal

3RD COURSE

Beef Striploin fondant potatoes, maple glaze, blistered tomatoes, beet purée, cinzano demi-glace **Wine Pairing: 2021 Reserve Cabernet Sauvignon**

DESSERT

Lemon Meringue Pie candied lemon Wine Pairing: 2017 Reserve Riesling Icewine

