

# Wine Dinner

MONDAY | FEBRUARY 27, 2023 | 6:00PM

\$150 | 5 COURSES

*(Tax and Gratuity Included)*

## EMMOLO SPARKLING

*Beet Carpaccio - Thinly sliced red & golden beets with arugula & goat cheese, candied walnuts, drizzled with champagne vinaigrette*

## MER SOLEIL CHARDONNAY

*Tuna Poke Bowl - Ginger miso marinated tuna on wonton chips, seaweed salad*

## RED SCHOONER "VOYAGE 10"

*Lamb Chop - Pan seared dijon breadcrumb encrusted lamb chop, mint bordelaise, parmesan truffle whipped potato*

## CAYMUS NAPA CABERNET SAUVIGNON

*Boar Gnocchi - Braised wild boar in root vegetable demi glaze, pillow gnocchi*

## CAYMUS-SUISUN "THE WALKING FOOL"

*Chocolate Vanilla Swirl Cheesecake - with mixed berries*

