



Tuesday January 16th 2024
Dream Wines Six Course Dinner
Dream Wine Pairing 6:30pm

\$130 per person plus 5% tax and 20% gratuity

Seared Scallop

ROLET - CREMANT DE JURA BRUT

Creamy red and brisk green apple, crystalline lemon, grapefruit pith, stony toast, and a kiss of vanilla pod. Jura, Spain

Seared Ahi Tuna

La Nave Viura

**fruit-driven, young, fresh and tender,
reminiscent of green almonds and white flowers. Rioja, Spain**

Sable Fish

Novellum Chardonnay

**White peach, crushed rocks, spice and brioche notes all emerge from
this medium to full-bodied Chardonnay. Roussillon, France**

Wagyu Meatball

Villa Calcinaia Chianti Clasico

**very aromatic and savory, with bright red fruit and hints of roses,
violets and dried leaves. Chianti Classico, Italy**

Rack of Lamb

Terlan Lagrein

fruity aromas and spicy flavors plus velvety tannins. Alto Adige, Italy

Lemon Semi Frado

González Byass Nutty Solera, Oloroso Sherry

**medium sweet, full bodied and rich with raisin, clove, walnut, orange
zest. Jerez, Spain**

Reservation and tickets available on our website