

April Paired Dinner



APRIL 20

5-8PM

Menu

2022 SEMILLON 2 OF 2

BEET CARPACCIO, HAZELNUT, TARRAGON
BRIOCHE VINAIGRETTE

2022 NOUVEAU OF ZINFANDEL

PORK BELLY, CRANBERRY

2020 SYRAH

SAFFRON COUSCOUS CAKE, CURRANTS,
CUMIN ROASTED CARROT

2020 MERLOT

BEEF AND GAI LAN, SMOKED OYSTER SAUCE

2022 ROSE OF PRIMITIVO

RHUBARB TART, CHEVRE ICE CREAM

5 COURSES & 5 WINES | \$100

(INCLUDES TAX + GRATUITY)