



# CHEF'S TASTING & WINE PAIRING

## \$100

AMUSE-BOUCHE  
DUCK CRACKLINGS  
WHIPPED PIMENTO

COURSE ONE  
CRAWFISH RANGOON  
TABASCO PEPPER JELLY

*CADE VINEYARDS SAUVIGNON BLANC - NAPA VALLEY*

COURSE TWO  
WAGYU MEATBALL  
MARINARA, WHIPPED RICOTTA  
*BRANCATELLI VALLE DELLE SELLE RED BLEND - TUSCANY, ITALY*

COURSE THREE  
HEARTH GRILLED WHOLE FISH ALMONDINE  
ROASTED FINGERLING POTATOES, GARLIC WILTED SPINACH  
*MAISON CHANZY CHARDONNAY - BOURGOGNE, FRANCE*

ENTREMENT  
SORBET  
STRAWBERRY BASIL

COURSE FOUR  
BRAISED LAMB SHANK  
PEARL COUS COUS, PICKLED RAISINS, ZAATAR YOGURT SAUCE  
*THEVENET & FILS PINOT NOIR - BOURGOGNE, FRANCE*

COURSE FIVE  
BUTTERMILK PANNA COTTA  
BLACKBERRY COMPOTE, OAT CRUMBLE  
*FIDELITY ZINFANDEL - ALEXANDER VALLEY, SONOMA CA*

MIGNARDISE  
MACARON COOKIE  
FLAVOR ASSORTMENT

*\$75 WITHOUT WINE PAIRING  
ALL GUESTS IN PARTY MUST PARTICIPATE  
OFFERED WED, THURS, FRI, SAT - BETWEEN 5:00PM - 7:00PM ONLY*

