

SIP & SAVOR

experience

allow two hours to enjoy Chef's five-course wine dinner

\$65 per person

available daily at 5pm; no substitutions

COURSE 1: CHEESE COUPLE

*brie & fruit skewer with lavender & champagne vinaigrette
crispy goat cake, balsamic glaze, basil & charred tomato confit*

S. De La Sablette Dry Rose

full, fresh, elegant, strawberries, raspberries & exotic fruits

COURSE 2: GINGER SAKE SCALLOP TACO

*cabbage slaw, carrot, radish sprouts, cilantro microgreens
& wonton shell with a spicy Asian salad*

Ponga Sauvignon Blanc

vibrant, inspirational, nectarine, lime, grapefruit, mineral & floral finish

COURSE 3: PANKO DUCK TENDERS

*spiced buttermilk soak & Southern white creamy bbq served with
baby bowties, arugula, rosemary walnuts, Parmesan & gorgonzola*

*Ghostrunner Ungrafted Red of Syrah-Petite Sirah-Zinfandel
smooth, cherry preserves, dark plum, spice, bacon & elaborate oak*

BUBBLY BREAK

*apple, lemon & ginger cold-pressed juice
over Rose champagne cubes*



*Sip slow or use the straw to create a slushie.
Either way have fun. Bubbles always are!*



COURSE 4: GRILLED LAMB CHOPS

*signature divvy dust & blackberry bbq served with blistered
brussels sprouts, red pepper flakes, pine nuts & roasted garlic*

Three Wine Company Petite Sirah

plush, delicious, intense fruit, blueberry preserves & sweet herbs

COURSE 5: DESSERT DUO

*powdered sugar beignets served with strawberry puree
chocolate turtle truffle with caramel sauce & candied pecans*

Shooting Star Black Bubbles

dark raspberry, blackberry, cedar, spice, tannins & dry finish