



Wine Dinner

TUESDAY, SEPTEMBER 10, 2019

Bold Cabs

Marbled cuts of Wagyu Beef paired with
Cabernet Sauvignon and Red Blends
with a chocolate tasting finale



Menu

WELCOME

Amuse Bouche

1ST

A5 Carpaccio, Yuzu-Soy, Sesame, Ginger, Green Onion
ANTOINE MULLER BRUT ROSE, LOIRE VALLEY, FRANCE NV

2ND

Fried Wagyu Beef and Cabbage Salad
PIKES, RIESLING, CLARE VALLEY, SOUTH AUSTRALIA 2018

3RD

Snake River Farms Black Label Short Rib Wellington
WOLF'S HEAD CABERNET SAUVIGNON,
NAPA VALLEY, CALIFORNIA 2014
LIBRANDI, 'GRAVELLO', VAL DI NETO ROSSO,
CALABRIA, ITALY 2014

DESSERT

Chocolate Tasting
NONINO QUINTESSENTIA AMARO, FRIULI-VENEZIA GIULIA, ITALY



\$85 per person
(tax and gratuity not included)