

Wine Dinner
Wednesday, November 28, 2018

Amuse bouche
Beet and Goat Cheese Terrain
Orange Blossom Honey Walnuts/ Aged Balsamic

1st course

Sika Carpaccio
Herb Aioli/ Trio of Peppercorn

Mairena, Sauvignon Blanc 2014

2nd course

Smoked Grilled Octopus
Rouille/ Caramelized Tangerines

Grace's Vine, Pinot Noir 2015

3rd course

Molasses Marinated Double Lamb Chop
Bulgur Wheat Risotto/ Rocket Arugula Pesto

Mairena, Malbec 2014

4rd course

Poached Frangipane Forelle Pear/ Cinnamon Biscuit
Tahitian Vanilla Bean Ice Cream/ Grand Marnier Caramel Sauce

Mairena, Bonarda 2014