



WINE PAIRING DINNER

FEATURING PASO ROBLES WINES

FIRST COURSE

Pan Seared Scallop
Citrus-kissed Grilled Watermelon Salad
Lemon & Herb Butter

Vina Robles, Sauvignon Blanc, 2023

SECOND COURSE

Pan Seared Sea Bass
Butternut Squash Puree
Creamy Risotto
Crispy Brussels Sprouts
Pomegranate Reduction

Austin, Chardonnay, 2023

— INTERMEZZO —

THIRD COURSE

Sous Vide Denver Steak
Gorgonzola Pomme Purée
Oyster Mushrooms
Butter Poached White Asparagus
Baby Carrots
Cabernet Sauvignon Reduction

Austin, Cabernet Sauvignon, 2023

FOURTH COURSE

Fudge Trio
Rich Creamy Chocolate
Creamy Maple Walnut
Chocolate Pecan
Warm Ganache & Berries

Vina Robles, Zinfandel, 2021