



WINE PAIRING DINNER

FEATURING WAGNER FAMILY OF WINE

FIRST COURSE

Nashi Pear Salad
Mache
Arugula
Frisée Lettuce
Fried Goat Cheese
Champagne Vinaigrette

Emmolo, Sauvignon Blanc, 2024

SECOND COURSE

Chilean Sea Bass
Truffle Pea Puree
Fresh English Peas
Crispy Panchetta
Oyster Mushrooms
Mer Soleil Silver, Unoaked

Chardonnay, 2023

— INTERMEZZO —

THIRD COURSE

Sous Vide Tenderlion
Pommes Purée
Spring Pea Purée
Spring Watercress Salad
Charred Asparagus Spears
Camus Demi-glace

Caymus, Cabernet Sauvignon, 2022

FOURTH COURSE

Red Velvet Lava Cake
Black Cherry Chantilly
Fresh Berries

Sea Sun, Pino Noir, 2021