

Pairings Exploration

2017 ELTON CHARDONNAY

paired with

SHELLFISH PAELLA
saffron risotto, andouille
smoked tomato coulis

2019 HANNAH PINOT NOIR

paired with

BRAISED SHORT RIBS
red wine, fennel, madeira
green apple, brie

2019 GRIFFIN CREEK
CABERNET SAUVIGNON

paired with

POTATO GNOCCHI
pomegranate, bacon
morels, black sesame seed

2014 QUINTA RESERVA
PORT-STYLE PINOT NOIR

paired with

BLUEBERRY TART
almond ice cream
meringue, amaretto, lemon

Please be aware that the above menu contains: milk, egg, shellfish, and tree nuts.