



WINE PAIRING DINNER MENU

Course 1 is paired with Mer Soleil Chardonnay

SPINY LOBSTER CEVICHE

Fresh lime and orange juices, diced red onion, jalapeno, cucumber, cilantro, mango, jicama slaw, plantain chips

Course 2 is paired with Minuty Prestige Blanc

ROASTED PEACH AND BURRATA

Grilled peaches and creamy burrata, salt, pepper, baby arugula, toasted prosciutto and pine nuts, honey-champagne vinaigrette

Course 3 is paired with Flowers Camp Meeting Ridge Chardonnay

U10 SCALLOPS ON SHELL

Diver scallops lightly seared with a sweet bourbon-maple reduction, crispy pork belly, micro herbs

Course 4 is paired with Emmolo Sauvignon Blanc

BLACK GROUPE

Pan seared with a champagne beurre blanc, white asparagus, truffle and parmesan risotto

Course 5 is paired with Moët & Chandon Champagne

KEY LIME CHEESECAKE

Chocolate crust, lime zest, raspberry puree

*Priced at \$65 per per person
(plus tax; a 22% gratuity will be added to your bill)*



FEATURED WINES

Mer Soleil Reserve Chardonnay

Over the years, this bold, yet fresh wine has become leaner. Its citrus notes and vibrant natural acidity can be traced to the Monterey County region's cooling, gusting winds and longer growing season.

Minuty Prestige Blanc

Prestige Blanc is crafted to express the freshness and elegance of the grape Rolle. This is a Provence white wine but it's a Minuty white wine first and foremost. It stands out for its intense aromas and subtle flavors.

Flowers Camp Meeting Ridge Chardonnay

Fresh, bright fruit is balanced by ocean-influenced salinity and minerality reminiscent of the porous sandstone cliffs edging the wild Sonoma coastline. The palate is savory from the outset; a firm backbone of acidity is sheathed in surprisingly rich texture.

Emmolo Sauvignon Blanc

The nose is dry and crisp, with notes of barely ripened melon, honeysuckle, flower blossom and the scent of fresh rain. This California wine is not overly ripe while also not herbaceous, featuring low alcohol and vibrant acidity.

Moet & Chandon Ice Imperial Champagne

This premium medium-bodied champagne is an exceptional blend of pinot noir, pinot meunier and chardonnay with tropical notes and sweet spices.

