

Beautifully Paired

Uncork and uncover enticing flavor combinations
masterminded by Executive Chef Paul Carter.

White Wine : Markham Sauvignon Blanc

Seared Sea scallops, Farro, Tomato, avocado & red onion salad
Smoked salmon crostini with cucumber and caviar vinaigrette

Red Wine : Murphy Goode Merlot

Veal ravioli, sage butter
Parmesan cheese risotto with maple roasted duck

Red Wine: Wild Horse Pinot Noir

BBQ pork empanadas, salsa verde
Sharp cheddar cheese with fig jam & toasted brioche

Spirit : Absolut Mango

Red snapper ceviche with mango & mint – Mango
Crab & spiced pecan salad

Dessert Wine plus a Hot Chocolate : Patron Café XO

Ancho spiked chocolate tart

Flavored Ice Tea : Republic of Tea - Darjeeling

Warm apple pie & cream cheese ice cream