

Featured Wine Dinner

\$65 per person- gratuity not included

First Course

Panko and Hickory Smoked Bacon Encrusted Goat Cheese, Baked and Served over Arugula with a Pear Chardonnay Vinagrette with Dried Cranberries and Red Onion

Gruner Veltliner - Leth

Second Course

Cedar Smoked Escolar with a Sundried Tomato Olive Tapenade and Red Onion Marmalade

Malbec - Finca El Retiro

Third Course

Plank Roasted Pork Tenderloin with a Cranberry Red Wine Reduction, Polenta Sausage and Apple Stuffing and Grilled Zucchini

Shiraz - Two Hands "Gnarly Dudes"