



WINE DINNER



SATURDAY, MARCH 8, 2025

6 - 8PM

5-COURSE WINE PAIRING DINNER

SALAD NIÇOISE

PAIRED WITH 2023 DRY ROSÉ

CHICKEN ROULADE

PAIRED WITH 2021 OAKED CHARDONNAY

LOBSTER THERMIDOR

PAIRED WITH 2019 DRY RIESLING

SEVILLE STYLE PORK AND BEANS

PAIRED WITH 2022 CABERNET FRANC

BAKED APPLE WITH CRÈME ANGLAISE

PAIRED WITH 2021 SEMI-DRY RIESLING

