



GEORGIAN GRAPES WINE DINNER

Saturday, September 27th, 2025

In any given region wine & food often evolve together to compliment each other. Georgia is one of the world's oldest winemaking regions. It also has a long, rich food history. This menu of mostly traditional Georgian dishes is meant not only to compliment the wines, but also to give a sense of place, from a rich culture that remains inaccessible to many.

AMUSE-BOUCHE

STUFFED EGGPLANT ROLLUPS & VEGETABLE PATES

1ST COURSE

NECTARINE & BURRATA SALAD

with Pistachio vinaigrette

2024 AIRY ACRES RKATSITELI

2ND COURSE

TABAKA GRILLED QUAIL

with Saffron Rice and Plum Sauce

DR FRANK 2019 AMBER RKATSITELI

3RD COURSE

POMEGRANATE & WALNUT

MARINATED LAMB KEBOB

with cheese stuffed bread

2020 MCGREGOR SAPERAVI

SOMETHING SWEET

Apricot and Walnut Pastry