

WINE & DINE

AN IMMERSIVE EXPERIENCE



FIRST COURSE - SPAIN

CAVA BRUT

Fresh, clean, citrus, mineral and Granny Smith apple aromas with toasted bread notes: a quintessential Cava.
- Poema

SPRING SALAD

Arugula, spring mix, radishes, dried apricots, crushed walnuts, brie cheese, citrus vinaigrette

SECOND COURSE - NEW ZEALAND

SAUVIGNON BLANC

Zesty citrus aromas lead to layers of passionfruit, grapefruit and gooseberry flavors, followed by a clean, refreshing finish.
-Echo Bay

CEVICHE

Shrimp marinated in citrus juice with parsley garnish
-Served with crostinis

THIRD COURSE - CHILE

RED BLEND

Fresh and juicy on the palate. The Carmenère lends smooth, round tannins for a light sweet sensation that lingers on its pleasing finish.
- Montes Twins

BEEF BOURGUIGNON

Beef stew braised in red wine, carrots, onions, garlic, mushrooms, cheddar mashed potatoes

FOURTH COURSE - CALIFORNIA

PINOT NOIR

Lush cherry and strawberry in the glass, with hints of lightly toasted oak in the nose.
- Josh Craftsman's Collection

BLACK FOREST CHEESECAKE

Chocolate cheesecake, oreo crust, cherry compote

SLAPESIDE

PUB & GRILL