



DINNER MENU & PAIRING

APPETIZERS

CRAB BEIGNETS | RAVIGOTE SAUCE

2017 Pezzi King Estate Sauvignon Blanc

MASCARPONE CRANBERRY BEEF TARTARE | TOASTED BAGUETTE

2015 Pezzi King Estate Merlot

FOUR COURSE PAIRING

ROASTED GARLIC & PUMPKIN SOUP | SAGE GARNISH

CRÈME FRAICHE SWIRL | TOASTED PEPITAS

2016 Bacigalupi Chardonnay

BELLWETHER FARMS RICOTTA GNUDI | POMODORO SAUCE

GRILLED FRENCH BAGUETTE | BASIL DRIZZLE

2016 Pezzi King Midnight Estate Zinfandel

BRAISED SHORT RIBS | CREAMY POLENTA | ROASTED ROOTED VEGETABLES

2016 Pezzi King Row 26 Reserve Estate Zinfandel

KILLER CHOCOLATE CHEESECAKE | DRUNKEN BERRIES | FRESH WHIPPED CREAM

2016 Pezzi King Hunny Hill Reserve Estate Zinfandel