

WINE & DINE

ARTISANAL APPETIZERS & PERFECT WINE PAIRINGS

SEARED SCALLOPS

Wine Pairing: Conundrum White Wine (California, USA)

The Conundrum White Wine brings tropical fruit notes and bright acidity, which elevate the sweetness of the scallops while maintaining freshness to complement their delicate flavors.

SIZZLING GARLIC SHRIMP

Wine Pairing: Sauvignon Blanc, Stoneburn (Marlborough, New Zealand)

The crisp and citrus-forward Stoneburn Sauvignon Blanc cuts through the richness of the garlic and enhances the shrimp's natural sweetness, providing a clean and refreshing pairing.

FAMOUS TERRACE CRAB CAKES

Wine Pairing: Chardonnay, La Crema (Sonoma, USA)

The rich, buttery texture of La Crema Chardonnay complements the creamy and savory profile of the crab cakes, while the wine's balanced acidity enhances the sweetness of the crab and cuts through the richness of the remoulade sauce.

BRIE & PORTOBELLO

Wine Pairing: Pinot Noir, Block Nine Caiden's Vineyard (California, USA)

The earthy flavors of Block Nine Pinot Noir harmonize with the richness of the brie and the umami of the portobello, while the wine's soft tannins provide a smooth and elegant pairing.

BRUSSELS SPROUTS

Wine Pairing: Zinfandel, Decoy (Sonoma, USA)

The berry-driven fruit and peppery spice of Decoy Zinfandel provide a beautiful contrast to the caramelized bitterness of the Brussels sprouts, offering a robust yet smooth pairing.

HOT HONEY CAULIFLOWER BITES

Wine Pairing: Pinot Grigio, Santa Margarita (Alto Adige, Italy)

The refreshing, crisp Santa Margarita Pinot Grigio balances the sweet-spicy flavor of the honey cauliflower, its acidity helping to cleanse the palate and complement the dish's sweet and tangy notes.

CRISPY CALAMARI

Wine Pairing: Prosecco, Bottega (Italy)

The effervescence and lightness of Bottega Prosecco perfectly match the crispy texture of the calamari, its fresh citrus notes brightening the flavors and providing a crisp contrast to the fried coating.

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FRESH OYSTERS

Wine Pairing: Chablis, Garnier & Fils (Chablis, France)

The minerality and crisp acidity of Chablis work wonderfully with the briny, fresh flavors of the oysters, highlighting their natural flavors without overpowering them.

CRISP CHICKEN TAPAS

Wine Pairing: Merlot, Decoy (Sonoma, USA)

The smooth tannins and fruity character of Decoy Merlot complement the crispy, tender chicken tapas, while its light spice and berry notes enhance the dish's savory richness.

GOLDEN TRUFFLE FRITES

Wine Pairing: Cabernet Sauvignon, Bonanza by Caymus Vineyards (California, USA)

The rich, dark fruit flavors and velvety tannins of Bonanza Cabernet Sauvignon are a perfect match for the truffle oil and crispy texture of the frites, amplifying the truffle's earthy aroma while pairing with the savory, crispy potatoes.

WAGYU STEAK BITES

Wine Pairing: Cabernet Sauvignon, Faust (Napa Valley, USA)

The deep, rich fruit flavors and structure of Faust Cabernet Sauvignon enhance the rich, marbled flavor of the Wagyu steak bites, cutting through the fattiness while providing a bold, full-bodied pairing.



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EXQUISITE WINE PAIRINGS FOR ENTRÉES

TENDERLOIN TRUFFLE FETTUCCHINE

Wine Pairing: Chardonnay, Flowers (Sonoma, USA)

The creamy texture of the truffle fettuccine is beautifully complemented by the full-bodied richness and oaky notes of the Flowers Chardonnay. The wine's creamy mouthfeel elevates the richness of the dish while its crisp acidity balances the truffle's earthy flavors.

SPICY SEAFOOD LINGUINE

Wine Pairing: Sauvignon Blanc, Oyster Bay (Marlborough, New Zealand)

The bright acidity and citrusy notes of the Oyster Bay Sauvignon Blanc are a perfect match for the spicy seafood linguine. The wine's zesty profile enhances the freshness of the seafood and cuts through the heat of the spices, offering a refreshing balance.

CHICKEN & CHORIZO RIGATONI

Wine Pairing: Zinfandel, Decoy (Sonoma, USA)

The bold flavors of the chorizo and the savory chicken pair wonderfully with the rich, spiced profile of Decoy Zinfandel. The wine's ripe red fruit flavors and subtle peppery notes complement the spice in the dish, while the round tannins balance the hearty nature of the pasta.

CHIANTI CHICKEN CACCIATORE

Wine Pairing: Chianti Classico, Verrazzano (Tuscany, Italy)

The Verrazzano Chianti Classico is a natural match for the rustic and herbaceous flavors of the chicken cacciatore. The wine's bright acidity and cherry-driven profile cut through the rich tomato-based sauce, enhancing the savory and slightly tangy flavors of the dish.

CAJUN BLACKENED CHICKEN SUPREME

Wine Pairing: Cabernet Sauvignon, J. Lohr Seven Oaks (Paso Robles, USA)

The bold, smoky flavors of the blackened chicken are complemented by the dark fruit and structured tannins of J. Lohr Seven Oaks Cabernet Sauvignon. The wine's depth and spice enhance the complexity of the Cajun seasoning, while the tannins balance the richness of the chicken.

SEARED MUSCOVY DUCK BREAST

Wine Pairing: Pinot Noir, Duckhorn (Sonoma, USA)

The rich, gamey flavor of Muscovy duck breast pairs perfectly with the delicate, yet structured profile of Duckhorn Pinot Noir. The wine's subtle earthy notes and bright red fruit flavors bring out the duck's richness while providing a smooth, elegant finish.



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LOBSTER GNOCCHI

Wine Pairing: Chardonnay, La Crema (Sonoma, USA)

The creaminess of the lobster gnocchi is beautifully enhanced by the full-bodied La Crema Chardonnay. The wine's buttery texture and rich fruit notes harmonize with the richness of the dish, while the acidity cuts through the creaminess, ensuring balance.

SEAFOOD PLATTER

Wine Pairing: Sancerre, Daniel Chotard (Loire Valley, France)

A crisp and refreshing Sancerre with its bright citrus and mineral qualities makes for an excellent match with the varied seafood platter. The wine's high acidity and herbaceous notes enhance the freshness of the seafood, especially shellfish like oysters and shrimp.

ROASTED CHILEAN SEABASS

Wine Pairing: Chablis, Garnier & Fils (Chablis, France)

The delicate flavor of roasted Chilean seabass is complemented by the minerality and crisp acidity of Garnier & Fils Chablis. The wine's clean, refreshing profile elevates the natural sweetness of the fish, providing a perfect balance between the two.

SCALLOP & RISOTTO

Wine Pairing: Conundrum White Wine

The creamy risotto and delicate sweetness of the scallops are paired perfectly with the aromatic complexity of Conundrum White Wine. The wine's tropical fruit notes and bright acidity complement the richness of the dish while providing a refreshing lift.

TUSCAN SALMON

Wine Pairing: Pinot Grigio, Mezzacorona (Valle dell'Adige, Italy)

The light, yet flavorful Mezzacorona Pinot Grigio offers a crisp and refreshing contrast to the herbaceous and slightly smoky flavors of the Tuscan salmon. The wine's delicate fruitiness balances the salmon's richness and enhances the freshness of the dish.

SURF N TURF

Wine Pairing: Cabernet Sauvignon, Truchard Vineyards (Napa Valley, USA)

The Truchard Vineyards Cabernet Sauvignon is a perfect match for this combination of steak and lobster. The wine's deep, dark fruit flavors and structured tannins enhance the richness of the steak while its acidity and complexity elevate the sweetness of the lobster.



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VEAL PICCATA

Wine Pairing: Pinot Noir, Rodney Strong (Sonoma, USA)

The bright acidity and red fruit flavors of Rodney Strong Pinot Noir work beautifully with the lemony, savory sauce of veal piccata. The wine's finesse and subtle earthiness complement the delicate veal, while the acidity brightens the sauce.

GOLDEN CAULIFLOWER STEAK

Wine Pairing: Sauvignon Blanc, Stoneburn (Marlborough, New Zealand)

The bright acidity and citrus notes of Stoneburn Sauvignon Blanc pair beautifully with the earthy, roasted flavors of the Golden Cauliflower Steak. The wine's freshness enhances the dish's complexity while providing a refreshing contrast to the richness of the cauliflower.

KALE & ROASTED GARLIC AGNOLOTTI

Wine Pairing: Chardonnay, Beringer (Napa Valley, USA)

The Beringer Chardonnay offers the perfect balance of rich fruit and acidity to pair with the earthy flavors of the Kale & Roasted Garlic Agnolotti. The wine's creamy texture complements the dish's pasta while the bright acidity cuts through the richness.



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EXQUISITE CUTS & CURATED WINE PAIRINGS

AUSTRALIAN LAMB RACK

Wine Pairing: Amarone, Tedeschi (Veneto, Italy)

The bold flavors and gamey richness of the Australian Lamb Rack pair wonderfully with the deep, dried fruit and spiced profile of Tedeschi Amarone. The wine's intense flavor and smooth tannins enhance the richness of the lamb while balancing its savory elements.

FILET MIGNON

Wine Pairing: Cabernet Sauvignon, Austin Hope (Paso Robles, USA)

The rich, tender filet mignon is beautifully complemented by the bold, fruity, and well-structured Austin Hope Cabernet Sauvignon. The wine's tannins and dark fruit flavors enhance the meat's natural juiciness and provide a full-bodied finish.

USDA PRIME NY STRIPLOIN

Wine Pairing: Cabernet Sauvignon, Faust (Napa Valley, USA)

The deep, complex flavors of Faust Cabernet Sauvignon match the robust flavors of the USDA Prime NY Striploin, while the wine's tannins and dark fruit notes provide a perfect counterbalance to the richness of the steak.

USDA RIBEYE STEAK

Wine Pairing: Shiraz, Two Hands (Barossa Valley, Australia)

The bold, rich flavors of the USDA Ribeye Steak pair excellently with the full-bodied Two Hands Shiraz. The wine's peppery and smoky notes complement the ribeye's marbling and char, while its dark fruit flavors enhance the meat's natural richness.

PORTERHOUSE STEAK

Wine Pairing: Barolo, Giovanni Rosso (Piedmont, Italy)

The powerful and complex flavors of the Porterhouse Steak are paired with the bold tannins and intricate flavors of Giovanni Rosso Barolo. The wine's depth and acidity enhance the steak's savory flavors while providing an elegant finish.

TOMAHAWK STEAK

Wine Pairing: Cabernet Sauvignon, Caymus (Napa Valley, USA)

The intense, succulent flavors of the Tomahawk Steak are perfectly matched with the bold and rich Caymus Cabernet Sauvignon. The wine's full-bodied profile and dark fruit flavors enhance the depth of the steak's flavor, making it an ideal pairing.



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