SPRING WINE DINNER MENU | $125

CHILEAN WINE PAIRINGS

RECEPTION APPS
Wine: Mayu PX

Spring Pea Crostini–Tomato Confit
Lamb Tartare–“Merguez” Aioli, Rye
Fava Falafel–Chickpea, Sesame, Mint

1ST COURSE
Wine: Amayna Sauvignon Blanc

Yellowtail Tuna–Kiwi, Rhubarb, Lemon, Sorrel

2ND COURSE
Wine: Casa Silva Sauvignon Gris

Fazzoletti Pasta–Ramps, Spring Garlic, Tarragon, Ricotta Salata

3RD COURSE
Wine: P.S. Garcia Bravado

Spring Lamb, Cherry, Parsnip, Brussels Sprouts, Preserved Lemon

4TH COURSE
Wine: Boya Rose

Pavlova, Spring Fruits, Whipped Cream, Mint, Cashew