

## SPRING WINE PAIRING DINNER

**MEMBERS: \$110 | NONMEMBERS: \$125**

(INCLUDES GRATUITY)

### PASSED APPETIZERS

---

**Scallop Crudo** - Meyer Lemon, Cilantro

**Carrot Bhaji** - Ginger Yogurt

**Lamb Tartare** - Rye, Merguez Aioli

**WINE: Cava - Mont Marcal**

### FIRST COURSE

---

**Sablefish** - Spring Onio, Romesco

**WINE: Pilota, Txalolina**

### SECOND COURSE

---

**Rabbit Saddle** - Morel, Fava, Saba

**WINE: Castill De Ama, Ama Chianti, 2022**

### THIRD COURSE

---

**Squab** - Celeriac, Pork Broth

**WINE: Marrone Barolo, 2020**

### DESSERT

---

**Carrot Cake** - Ginger, Cream Cheese, Almond

**WINE: Vinsanto, Del Chaniti, 2016**