



Wine Wednesday

Five Course Wine Paired Menu

\$130/person

First

Ostras al Horno baked oysters, edemame cream, crispy fennel, aguaymanto

Wine Pairing - Dry Riesling, Trefethen, Oak Knoll District, Napa Valley - Ca, 2024

Second

Basil Cod black cod, agrumato oil, basil - aji amarillo sauce

Wine Pairing - Chardonnay, Trefethen, Oak Knoll District, Napa Valley - Ca, 2024

Third

Green Belly panca poached crispy pork belly, green bell pepper tapenade, crispy black olives

Wine Pairing - Merlot, Trefethen, Oak Knoll District, Napa Valley - Ca, 2022

Fourth

Ravioli Mixto four raviolis of aji de gallina, panca mushroom, macho shrimp, & adobo with a basil olive oil drizzle

Wine Pairing - Bordeaux Style, Trefethen "Dragon's Tooth", Oak Knoll District, Napa Valley - Ca, 2022

Fifth

Creme Brulee chicha crust

Pairing - Mosto Verde Brandy, Bodega San Martin, Ica - Peru



Trefethen



Wine Wednesday

July 29

Winemaker's Dinner

\$130++/person

Featuring

Trefethen

& Chef's Tasting Menu

5 courses

Experience starts at 6 pm

Reserve your seat on [OpenTable](#)
under "Experiences"



Special Giveaway

Chance to win a tasting
for two at Trefethen
Family Vineyards

