



Wine Wednesday

Five Course Wine Paired Menu

\$130/person

First

Lobster Tiradito lemongrass poached lobster, peach tiradito sauce

Wine Pairing - Sauvignon Blanc, Marietta Cellars "OVR", Sonoma - Ca, 2024

Second

Queso a la Parilla grilled halloumi, camu camu con tomate dip, batard crostini

Wine Pairing - Rose, Marietta Cellars "OVR", Sonoma - Ca, 2025

Third

Seared Skirt Steak thinly sliced, rocoto chutney

Wine Pairing - Cabernet Sauvignon, Marietta Cellars "OVR", Sonoma - Ca, 2022

Fourth

Pato Nuevo Mundo carapulcra cake, shredded duck confit, panca duck gravy

Wine Pairing - Red Blend, Marietta Cellars "Gibson Block", Estate Grown McDowell Valley, Geyserville - Ca, 2021

Fifth

Picarones chancaca fig sauce

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

