



WINE DINNER
OCTOBER 6TH & 7TH

First Course

Savory Goat Cheese & Buttermilk Panna Cotta with Fresh Figs, Lemon Marmellata & Crackers.

2020 OPR Sauvignon Blanc, California

Second Course

Seafood Gumbo.

2019 OPR "Old Patch Red," California

Third Course

Lamb Meatballs with Demi-Glace, Hummus, Yogurt, Shishito Peppers & Naan Bread.

2018 "La Storia" Cabernet Sauvignon, Alexander Valley, Sonoma County

Fourth Course

Tootsie Roll Pot de Crème with Chocolate Necco Wafer.

Chocolate Amore, California

\$115.00 Per Person, Plus Tax & Gratuity