

Wine Down WEDNESDAY

MENU

COURSE ONE

BAKED SCALLOPS

Beurre blanc, meyer lemon oil, chives

WINE PAIRING: TORRONTES, DON DAVID, ARGENTINA 3OZ

COURSE TWO

WALNUT & LENTIL PATE

Roasted miso carrot, scallions

WINE PAIRING: CABERNET SAUVIGNON, CUMA, ARGENTINA 3OZ

COURSE THREE

CHURRASCO SKIRT STEAK

Chimichurri

WINE PAIRING: TANNAT, DON DAVID, ARGENTINA 3OZ

COURSE FOUR

CHOCOLATE TORTE

Blueberry compote

WINE PAIRING: MALBEC, CUMA, ARGENTINA, 3OZ