

MARCH MADNESS WINE DINNER

WEDNESDAY MARCH 10TH 2021

Welcome Bubbles

Bousquet, Sparkling Rose, Mendoza, Argentina (NV)

Oceanic Citrus | Spicy Tuna, Yuzu Granite, Caviar Castello Montauto, Vernaccia di San Gimignano (2019)

Baked Sea Scallop | Grapefruit Butter, Bacon Dust 1000 Stories Bourbon Barrel Aged Chardonnay, California USA (2018)

Vanishing Noodles | Duck Liver, Triple Chicken Broth Pinyolet, Montsant Garnacha, Catalonia, Spain (2016)

Poached Atlantic Salmon | Clear Paper, Leek Fondue, Basmati Rice Vinhos FitaPreta, Alentejano Tinto, Alentejo, Portugal (2018)

Chocolate Covered Strawberries | Orange Pop Rocks
Barista Pinotage 2020 South Africa, (2020)

\$65 per person (plus tax & gratuity) and it begins with a welcome drink on the patio at 6pm

Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.

Link below or call (828) 696 2001 for reservations

https://checkout.square.site/buy/2X57VS2BVRVWR2MRDGZX2HKL