



SPRING-FLING WINE DINNER

WEDNESDAY APRIL 14TH 2021

Welcome Bubbles

Calvet, Crémant de Bordeaux Brut Rosé (2017)

Asparagus Soup | Brioche Crouton, Sour Cream, Caviar

Âme du Vin, Côtes de Provence Rosé (2019)

Arugula Salad | Roasted Beets, Goat Cheese, Hazelnut & Champagne Vinaigrette

*Maison Louis Latour, Vin de Pays des Coteaux de l'Ardèche Chardonnay Viognier
Duet (2018)*

Brook Trout 'Toast' | Artichoke Puree

Laroque, Cité de Carcassonne Pinot Noir (2019)

Spring Lamb Cannelloni | Fresh Tomato Sauce, Mint Gremolata

Kokomo Wines, Cuvée Red Redwood Valley (2017)

Lemon-Honey Pound Cake | Wild Berry Coulis

A to Z Wineworks, Riesling (2019)

**\$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>