



**NOVEMBER WINE DINNER
WEDNESDAY NOVEMBER 9th 2022**

Welcome Bubbles

Pascual Toso Brut, Argentina N/V

Roast Garlic Soup | Caramelized Onions, French Bread, Almond Milk
Bodegas Bianchi, San Rafael New Age White, Argentina (2020)

Grilled Spiced Watermelon | Goat Cheese, Tomatoes, Sherry Vinaigrette
Pazo Cilleiro, Rías Baixas Albariño, Spain (2021)

Seared Sesame Crusted Ahi Tuna | Nikkei Sauce, Sushi Rice
Ironstone Vineyards, Cabernet Franc Lodi, California, USA (2020)

**Coffee & Molasses Cured Duck Breast | Parsnip & Carrot Purees,
Blueberry Sweet & Sour Glaze**
Pascual Toso, Malbec Reserva Barrancas Vineyards Mendoza, Argentina (2020)

Cinnamon-Sugar Coated Churros | Nutella

Tropical Black Moscato, Italy, NV

\$75 per person (plus tax & gratuity)

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

Please review the menu before reserving a table, menu modifications will not be possible.

Link below or call (828) 696 2001 for reservations

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