



**\$125 PER GUEST
INCLUDES TAX**

FALL WINE PAIRING DINNER

Tuesday 11/12/24 6-9pm
5 courses & 5 wines

COURSE 1

*scallop crudo, blood orange segments, salsa macha
paired w/ Verdad Albariño*

COURSE 2

*harissa roasted sweet potato tostada
raspberry chipotle salsa, pickled radish
paired with Lindquist Grenache*

COURSE 3

*crispy pork belly, tamarind glaze
masa grits, esquites
paired w/ Lindquist GSM*

COURSE 4

*short rib mole negro, cilantro lime rice
sesame seeds, queso fresco, pickled red onion
paired w/ Verdad Cabernet Sauvignon*

COURSE 5

*coconut almond quindim, buñuelo de viento
paired w/ Lindquist Viognier & Chardonnay blend*