

Wine Pairing Specials

5 COURSES AND 2 oz OF EACH WINE \$65
Menu by Amber Clancy Pairings by Karen Neary

- 1** Charcuterie Board 2/4/6 people \$12/ \$19/ \$27
JEIO VALDOBBIANDENE Prosecco Brut Superiore DOCG
Sparkling White 200 ml bottle \$18/ Bottle \$50
- 2** Chickpea Pomegranate Salad \$7/\$14
POPLAR GROVE
Rose 6 oz Glass \$13/ 1/2 litre \$36 / Bottle \$54
- 3** Gruyere Spinach Dip with Tortilla Chips \$8
KRIS WINES Pinot Grigio Delle Venezie DOC
White 6 oz Glass \$11/ 1/2 litre \$29 / Bottle \$44
- 4** Black Bean, Corn, Roasted Red Pepper Lettuce Wraps \$11
TILIA Malbec
Red 6 oz Glass \$9/ 1/2 litre \$25 / Bottle \$37
- 5** Chocolate Fondue \$8/\$12
CUNE Corona Rioja Blanco Semidulce 2015
Dessert Wine - White 2 oz Glass \$12

Enjoy this selection as a 5 course meal with a select wine for each course, or as individual appies or entrees and pair it with the select wine, if you choose.

These are also extra wines that you can enjoy by the glass or half litre!

