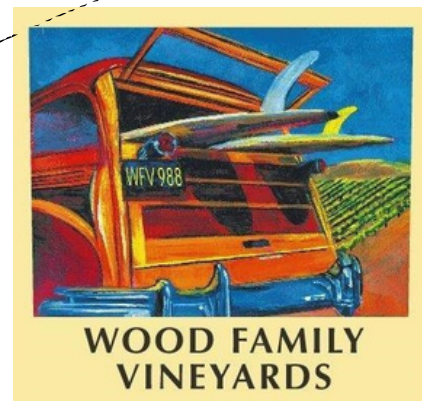




# Wine Maker Dinner

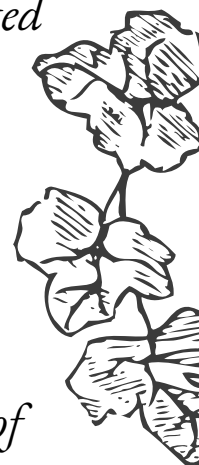


Thursday, September 24th @ 6pm

24' "Para Mas Amigas" Chardonnay paired with Capesante  
*Pan-Seared Scallops | Brown butter-pear purée, crisp prosciutto*



23' GSM paired with Burrata & Bresaola  
*Creamy Burrata Pugliese & Charred Mission Figs | Bresaola, toasted hazelnuts, baby arugula, strawberry-balsamic reduction*



22' "Culmination" Cabernet Franc paired with  
**Caramelle ripiene di Porchetta**  
*Handcrafted pasta stuffed with Porchetta-Style Pork Roast and Ricotta cheese, glazed in browned butter with crispy sage, a splash of Cabernet Franc reduction, and Parmigiano-Reggiano.*



23' Malbec with Costine e Polenta  
*Braised Beef Short Rib / Cocoa-coffee crust,  
polenta taragna, charred cipollini*

22' Zinfandel "Muy Bueno" paired with Mousse al Cioccolato  
*Velvety Chocolate Mousse / Dark cherry compote*

*\$122 pp (\$112 pp club members) + tax & tips*