

First Course

- *Grilled Oysters on a bed of Pink Himalayan Sea Salt -*
🍷 *Paired with: Domaine Chandon, Sparkling Brut Classic*

Second Course

- *Butternut Squash Soup with Brown Butter -*
🍷 *Paired with: Twomey Cellars by Silver Oak, Napa Valley Sauvignon Blanc*

Third Course

- *Nicoise Salad -*
🍷 *Paired with: Schug Winery, Carneros Pinot Noir (2016)*

Fourth Course

- *Pistachio Crusted Rack of Lamb wrapped in Prosciutto with brown
butter radishes -*
🍷 *Paired with: Mount Peak Winery, Cabernet Sauvignon Sentinel*

Fifth Course

- *Lemon Curd Macarons -*
🍷 *Paired with: Dolce, (Far Niente)*

Finale

- *Cigar and Shot of Wellers Special Reserve Bourbon in our Cigar
Lounge -*
\$30 upcharge