



Fall Wine Dinner



Celebrate & enjoy our 4-course wine dinner & pairing menu curated by our Executive Chef Brian Saxton & his culinary team

THURSDAY, NOVEMBER 16TH
6:00 PM

ticket price \$110 | all inclusive

Champagne Amuse

First Course

Chicken Samosas with a herb yogurt sauce and pistachio salmuera

Xavier Flouret Kavalier Riesling

Second Course

Fried Prawns with herb roasted pearl potatoes, green apple salsa and pea puree

Château Marjosse

Third Course

Steamed Bao Bun with 5 spice pork belly, ginger slaw, cucumber, Hijiki salad

Domaine la Gemière Sancerre Rouge

Fourth Course

Lamb Chops with gorgonzola fingerling mashed potatoes, vegetable du jour, browned butter chanterelle mushroom and sage

Château Kefraya

Dessert

