

MENU

Each course, prepared by our Executive Chef, will be paired with a wine that each of these competing sommeliers have hand selected to match the dish.

Vote, per course, to decide on the best wine pairing, and the winner (best of 3) will be crowned the champion!

ROUND 1

STUFFED DATES

Dates Stuffed with Whipped Goat Cheese, Wrapped in Crispy Prosciutto

ROUND 2

WILD MUSHROOM GNOCCHI

Gnocchi with Wild Mushrooms in a Savory Sage and Brown Butter Sauce

ROUND 3

BRAISED SHORT RIBS

Rosemary Demi, Charred Broccolini and Cauliflower Mash