

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

OCTOPUS CARPACCIO

Finished with cold pressed olive oil, arugula microgreen, smoked sea salt and shaved parmesan

Round 2

SWEET POTATO RAVIOLI

sage brown butter and finished with candied walnuts, bourbon maple syrup and orange zest

Round 3

BRAISED LAMB MEATBALLS

goat cheese mashed potato, pomegranate demi-glaze and fried mint