

# VINTAGE

CHOPHOUSE | WINE BAR

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## SNOWDEN WINE PAIRING DINNER

May 23

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### FIRST COURSE | SUNNING HILL SAUVIGNON BLANC

Seared Scallop, Pea Shoots, Shaved Radish, Pomegranate Seed

### SECOND COURSE | RANCH CABERNET

Duck Breast, Lingonberry Jus, Grilled Zucchini, Pistachio Purée

### THIRD COURSE | BROTHERS CABERNET

Lamb Porterhouse, Beet and Feta Gratin, Red Wine Glaze

### INTERMEZZO

Lime Sorbet with Fresh Blueberries, Tuile

### FOURTH COURSE | RESERVE CABERNET

Aged Wagyu Ribeye, Wild Mushroom Ragout,  
Fingerling Potato, Chimichurri, Charred Cipollini Onion

### FIFTH COURSE | DOMAINE TRIENNES ROSÉ

Flan, Lemon Tuile, Strawberry Dust

