

VINTAGE

CHOPHOUSE | WINE BAR

SNOWDEN WINE PAIRING DINNER

May 23

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

