

September 27th wine pairing

6:00pm

Chateau Henriot Brut Souverain

Roasted oysters with fennel apple slaw

Stonestreet Estates Chardonnay

Pumpkin soup with coconut milk panna cotta

Penner Ash Pinot Noir, Willamette Valley

Pork tenderloin vitello tonnato

Catalina Sounds Sauvignon Blanc

Roasted stone fruit with stracciatella, speck and rosemary

LaCrema Cabernet, Knights Valley

Pasta alla Norma

Stonestreet Bourbon Smash – bourbon, apple cider, cinnamon, fresh thyme

Apple confit with burnt butter ice cream, oat pecan crumb and butterscotch