WINE + DINE

MONDAY, JANUARY 19 @ 6:30 PM

$120/pp++ | Eighty Acres Kitchen & Bar

I. BROKEN EARTH CABERNET FRANC, ESTATE PASO ROBLES

Seared Ahi Tuna, Butternut Squash Caponata, Lemon Oil

II. BERENGUER CLOS DE TAFALL PRIORAT

Chorizo and White Bean Soup with Kale

III. CEDARBERG SHIRAZ

Roasted Mushroom Risotto

IV. POLIZIANO VINO NOBILE DI MONTEPULCIANO

Wild Boar Ragu with Creamy Polenta

V. DESSERT

Pistachio Cake with Chocolate Sauce

A 3% credit card processing fee will be aded to credit/debit card payments