

NEW YEAR'S EVE WINE PAIRING

\$55 per person

\$35 per person: non-alcoholic pairing option

excludes tax & gratuity

FIRST COURSE

choice of

NV Scharffenberger, Brut Excellence, Mendocino, CA

fresh apple & pear

'22 Kir-Yianni Sparkling Rose, Amyndeon, Greece

fresh strawberries & red fruit

Mionetto Prosecco, *alcohol-removed*

SECOND COURSE

choice of

'24 Kir-Yianni, Assyrtiko, Amyndeon, Greece

stone fruit & citrus

'22 Robert Mondavi, Sauvignon Blanc, Napa Valley, CA

white flowers & mango

Giesen Sauvignon Blanc, *alcohol-removed*

THIRD COURSE

choice of

'22 Domaine Skouras, Saint-George Agiorgitiko, Nemea, Greece

ripe red fruit & elegant tannins

'21 Weather Chardonnay, Sonoma Coast, CA

tropical fruit & full-bodied

Giesen Red Blend, *alcohol-removed*

DESSERT COURSE

choice of

Sandeman 20-yr Port *caramel & cinnamon*

Gonzalez Byass 'NOE' 30-yr Sherry *nuts & dried fruit*

FRE Sparkling Brut, *alcohol-removed*

**Each course is served with a 4-oz wine selection paired by our in-house Wine Director, Marsha Wright.
Dine in only. A 3.95% surcharge will be added to all checks. The surcharge may be removed upon request.*