



Valentine's Day Wine Pairings

COURSE 1

AMUSE BOUCHE

*2023 Starling Castle Gewurtraminer
Pfalz, Germany*

COURSE 2

FOIE GRAS TARTLET AND BEET & GORGONZOLA BRUSCHETTA

*2024 "by Ott" Rose
Cotes de Provence, France*

COURSE 3

CAESER SALAD

*Maso Canali Pinot Grigio
Trentino, Italy*

or

CELERY VICHYSOISSE

*Louis Jadot Macon Village
Maconnais, France*

COURSE 4

MISO BLACK COD

*2022 Louis Jadot Bourgogne Rouge
Beaune, France*

or

6OZ FILET

*2022 Trapiche "Tesoro" Malbec
Mendoza, Argentina*

or

WINTER PEAR & GORGONZOLA RAVIOLI

*2023 Baskoli Txakolina
Basque Country, Spain*

COURSE 5

WHITE CHOCOLATE PANNA COTTA

*Rouge "75"
Snitches seasonal cocktail*