

February Wine Club

featuring

Kevin's Wines paired to Chef Mark's Pre-set Menu

1st Course

Bacon and Pea Risotto Pops served over Roasted Garlic Aioli

Paired with Terlato Pinot Grigio

Bright aromas of white peach, pear and spring flowers. It is complex and layered with ripe peach, apricot, and pear. A mouth filling texture and crisp, mineral finish.



2nd Course

Spicy Tomato & Gorgonzola Soup with Crostini

Paired with MERF Chardonnay

With flavors of fresh tropical fruits, honey, ripe citrus and vanilla, this wine has smooth oak notes with a crisp, complex finish.

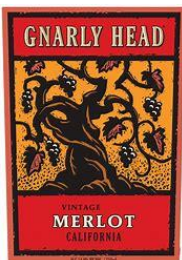


3rd Course

Seared Salmon with Red Wine - Cherry Gastrique and Roasted Cauliflower & Garlic Purée

Paired with Gnarly Head Merlot

Bold aromas of black currant, blackberry and notes of toasted oak, followed by juicy flavors of black cherry, ripe plum and sweet herbs with a hint of spice.



4th Course

Blueberry & Rosemary Infused Scone with a Lemon-Vanilla Glaze

Paired with Intrinsic Blend of Cabernet Franc & Malbec

This wine opens with refined notes of raspberry, white tea leaves, a hint of fresh mint and lavender. The flavors are layered with milk chocolate, fig reduction, dark plum and licorice root, and the texture is angular, yet sophisticated, with chocolate ganache details in the finish.



Tuesday, February 6th - 7:00 PM

\$40/Person + Tax & Gratuity

RESERVATIONS REQUIRED

(724) 515-2903