

OCTOBER WINE CLUB



featuring
**SOMMELIER'S
CHOICE**



TY* KU Cucumber Sake/Pomegranate Cocktail

The world's first cucumber sake. Delicate, light and refreshing with a smooth finish. TYKU Cucumber Sake is crafted from Junmai sake and infused with the all-natural crisp flavor of fresh cucumber. This Japanese Rice Wine is delicious chilled or served as a cocktail infusion with gin and pomegranate liqueur.

Paired with *Flash Fried Calamari, Cucumber Ponzu Shooter, Pickled Red Cabbage*



SANTA CAROLINA PINOT NOIR "RESERVA"

Deep red in color, with concentrated aromas of cherries and wild strawberries with a delicate touch of roses. Medium body and balanced structure with soft acidity and light tannins.

Paired with *Locro. A hearty thick stew of pork, corn, beans, and potato or pumpkin well known along the South American Andes.*



FINCA MUSEUM TEMPRANILLO "RESERVA"

This Tempranillo from perfectly balances the fruit and the oak aging. Notes of juicy red fruit, a rich panoply of spices, dim toasted notes, hints of herbs and notes of licorice over a nice mineral background.

Paired with *Pesto-Mint-Rosemary encrusted Grilled Lamb Lollipops, with Braised Lemon-Herb Lentils.*



RODNEY STRONG "CHALK HILL" CHARDONNAY

Toasty vanilla and spice complexities, with an elegant fullness and creamy texture on the palate. In the glass, the wine is both creamy and crisp, with golden delicious yellow apple, baked pie spices with a hint of minerality on the long finish.

Paired with *Classic Italian Olive Oil-Citrus Cake with a Spiced Pan Sauce.*



Tuesday, October 2nd - 7:00PM

\$40/Person + Tax & Gratuity

RESERVATIONS REQUIRED

(724) 515-2903