

Gratitude & Grapes

4-COURSE WINE PAIRING DINNER



THURSDAY, NOVEMBER 21, 2024 | 6:30PM | \$70 PER PERSON*

Gather with friends and join us for a 4-Course Wine Pairing celebrating the season of gratitude. Enjoy a carefully curated menu highlighting delicious flavors, paired perfectly with wines from Rombauer Vineyard and Louis Martini. RSVP today!



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

course 1

PUMPKIN WHIPPED FETA

Creamy blend of feta, cream cheese and pumpkin, spread on garlic-herb crostini, topped with pepitas and house-made hot honey.

ROMBAUER CHARDONNAY

The buttery notes of this exquisite wine perfectly complement the natural sweetness and mild earthiness of our whipped pumpkin feta, making it an ideal pairing for the season.



course 2

KUNG PAO SHRIMP

Flash-fried shrimp tossed in sweet and savory Kung Pao sauce, served with a medley of vegetables and jasmine rice, topped with cilantro and toasted macadamia nuts.

PRATI BY LOUIS MARTINI CABERNET SAUVIGNON

The rich flavors of dark fruit and spice perfectly balance the heat and sweet of our Kung Pao sauce.

course 3

WINTER WHITE SALMON*

Wood-grilled Atlantic salmon, topped with cranberry glaze and crumbled goat cheese, served with bacon-pecan stuffing and fresh green beans.

ROMBAUER ZINFANDEL

Cheers to the season with this bold zinfandel that will enhance the smokiness of the grill without overpowering the delicate flavors of our Winter White Salmon.



course 4

APPLE PECAN CHEESECAKE

Classic cheesecake with warm apple cider glaze, topped with candied pecans and diced apples, served with fresh whipped cream.

ROMBAUER SAUVIGNON BLANC

This crisp, zesty wine is the perfect pairing with our Apple Pecan Cheesecake as it complements the apple cider glaze and the tartness of the diced apples.

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.