



SIP & SAVOR

EXPERT-LED WINE DINNER EXPERIENCE

WEDNESDAY, SEPTEMBER 17TH, 2025

STARTER

BACON-WRAPPED SCALLOPS
WITH BASIL PESTO BEURRE BLANC,
TOPPED WITH MICROGREENS

J. LOHR FLUME CROSSING SAUVIGNON BLANC

IT FEATURES BRIGHT FLAVORS OF KEY
LIME, GRAPEFRUIT, AND PASSIONFRUIT,
COMPLEMENTED BY NOTES OF
HONEYSUCKLE AND SWEET HERBS.

SECOND COURSE

ROASTED APPLE SALAD
WITH RED ONION, RAISINS, CRISPY
BACON TOSSED IN A SPICY MAPLE
DRESSING, TOPPED WITH TOASTED
PECANS AND GOAT CHEESE

J. LOHR OCTOBER NIGHT CHARDONNAY

A RICH AND CREAMY CHARDONNAY
FEATURING EXOTIC FLORAL AROMAS OF
GARDENIA, MEYER LEMON, AND RIPE APPLE.
CREAMY TEXTURE AND FLAVORS OF WHITE
PEACH, PINEAPPLE, AND LEMON CREAM, WITH A
HINT OF VANILLA AND TOASTED OAK

ENTREE

ROASTED TENDERLOIN
WITH BUTTERNUT SQUASH & POTATO
GRATIN WITH ROASTED BROCCOLI,
TOPPED WITH CHIMICHURRI

J. LOHR PURE PASO PROPRIETARY RED BLEND

A BOLD PASO ROBLES BLEND OF CABERNET
SAUVIGNON AND PETITE SIRAH. RICH, DARK
FRUIT FLAVORS OF BLACK CHERRY AND
BLACKBERRY, COMPLEMENTED BY NOTES OF
COCOA, CARAMEL, AND ANISE.

DESSERT

PEAR TART

J. LOHR BAY MIST WHITE RIESLING

A REFRESHING AND SLIGHTLY SWEET RIESLING WITH
EXOTIC AROMAS OF HONEYSUCKLE, LYCHEE, AND PEAR,
BALANCED BY CRISP ACIDITY AND NOTES OF MEYER
LEMON. A TOUCH OF MINERALITY AND A SPRITZ OF
NATURAL CARBONATION

EACH WEEK OUR CHEFS CREATE A FOUR-COURSE DINNER MENU. EACH COURSE IS PAIRED WITH A SPECIALLY SELECTED GLASS OF WINE. WEDNESDAY NIGHTS FOR \$79.95 A PERSON. DUE TO LIMITED QUANTITIES, RESERVATIONS ARE SUGGESTED. NOT VALID WITH ANY OTHER OFFERS. A 3.5 % CREDIT CARD ADJUSTMENT WILL BE APPLIED TO NON-CASH TRANSACTIONS.