

EXCLUSIVE MARCH WINE DINNER

FEATURING

IRONY

SMALL LOT RESERVE WINES

TUESDAY, MARCH 27 2018 6:30 PM

IMPORTED PROSCIUTTO & MELON

CHARDONNAY, IRONY SMALL LOT RESERVE, MONTEREY COUNTY, 2015

ELEGANT AND CLASSIC, IRONY MONTEREY CHARDONNAY OPENS UP WITH ENTICING AROMAS OF APRICOT, YELLOW PEACH, CITRUS, HONEY AND HINTS OF SOFT, TOASTY OAK. THIS MEDIUM-BODIED CHARDONNAY OFFERS A FULL, RICH MOUTH-FEEL COMPLEMENTED BY FLAVORS OF HONEYDEW MELON, TART GREEN APPLE, MARSHMALLOW AND HINTS OF SPICE AND OAK, WHICH LEAD TO A LONG REFINED FINISH.

CAVATELLI PASTA SHREDDED SHORT RIB TRUFFLE OIL

PINOT NOIR, IRONY SMALL LOT RESERVE, MONTEREY COUNTY, 2014

A MEDIUM-BODIED, WELL-BALANCED WINE WITH AROMAS OF RED CHERRY, STRAWBERRY AND UNDERTONES OF CLOVE AND SAGE. RHUBARB FLAVORS ARE LAYERED WITH ACCENTS OF RED CHERRY, LICORICE AND BERRY JAM.

SPICE CRUSTED ROASTED PORK RIB-EYE CAROLINA POTATO PIE WITH SMASHED RED BLISS POTATOES, BAKED WITH MONTEREY JACK CHEESE AND CRISPY ONIONS BRAISED NAPA CABBAGE

CABERNET SAUVIGNON, IRONY SMALL LOT RESERVE, NORTH COAST, 2014

IRONY NORTH COAST CABERNET SAUVIGNON OPENS WITH ENTICING AROMAS OF BOYSENBERRY, BLACK CHERRY AND CASSIS, WITH A HINT OF CEDAR NOTES. THIS MEDIUM-BODIED WINE DELIVERS DARK BERRY FLAVORS, MIXED WITH LAYERS OF CHOCOLATE COVERED BLACK CHERRIES AND BAKING SPICE.

BACI OREO CRUSTED VANILLA ICE CREAM CHOCOLATE SAUCE

CHEF SELECTED DESSERT WINE

\$69.00 PER PERSON PLUS TAX & GRATUITY

