

## WINE DINNER

JULY 28, 2022 | 6:00 P.M.  
6 COURSE MEAL | 80 PER PERSON INCLUSIVE

SCHMITT SOHNNE DRY RIESLING  
salmon mousse pate choux

OCHOA CALENDAS BIANCO  
basil sorbet, pineapple crisp, pickled apple

GREEN & SOCAIL TEMPRANILLO  
shrimp and sausage paella

CORTENOVA MONTEPULCIANO  
D' ABRUZZO  
hard seared portabella, sundried tomato  
puree, sweet corn pudding

CASTELMAURE COL DE VENTSCORBIERES  
blue cheese oyster rockefeller

GOYESCO MANZANILLA VERMUT SHERRY  
spice apple tortellini



CALL TO RESERVE YOUR SEAT TODAY

269.375.2105

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