



WINE DINNER

January 18th 2018 630pm

Brought to you by Chef David of Park&Oak restaurant and bar, Jim Millerick of Worldwide wines and Matt Whitney of Maximum Beverage

Course one

Chef selection of passed appetizers
Pairing: Poema Rose Cava

Course two

Baked goat cheese salad, beets, toasted pistachios nuts, greens, aged balsamic
Pairing: Ryder Pinot Noir

Course three

Seared sea scallops, roasted cauliflower, saffron sauce
Pairing: Trimbach Pinot Blanc

Course four

Kentucky fried Quail, grapes, Grit Girl grits, thyme jus
Pairing: Dry Creek Heritage Clone Zinfandel

Please call for reservations 8603102099

\$55.00 per person plus tax and gratuity.
vegetarian options available upon request.