

passed appetizers

(to be passed upon guest arrival, service time 6-6:30pm)

- vietnamese caramel sauce pork belly with shaved cucumber
- patatas bravas with spiced aioli (veg)
- wine pairing: viva la vida rose cava, spain
- non-alcoholic pairing: splendor sparkling water grapefruit shandy

salad course

(all guests to receive the same salad; service time TBD)

- spinach salad with roasted fall squash, candied pumpkin seeds, red peppers, belle chevre, granny smith apple vinaigrette (veg)
- wine pairing: crossings sauvignon blanc, new zealand
- non-alcoholic pairing: 'deeper well' kin eurphorics, raspberry honey, lemon, sparkling splendor

entrée course 1

(all guests to receive the same entrée, service time TBD)

- lemon braised lamb with cranberry harissa + mint chutney with roasted red bliss buttered dill potatoes, grilled asparagus
- vegetarian option: winter vegetable risotto with mushrooms, zucchini, asparagus, squash, tomato with grilled baguette (veg)
- wine pairing: mason cellars chardonnay, napa valley
- non-alcoholic pairing: 'secret garden' seed lip garden 108, cucumber juice, lime, mint

entrée course 2

(all guests to receive the same entrée, service time TBD)

- mici (sf ground beef) with bulz (salty sheep cheese + polenta)
- vegetarian option: grilled eggplant parmesan over bed of bulz (salty sheep cheese + polenta) (veg)
- wine pairing: petro vaselo melgis, romania
- non-alcoholic pairing: turmeric lemonade

dessert course

(information regarding location, service time TBD)

- white chocolate + blueberry bread pudding with whipped cream + caramel sauce (veg)
- wine pairing: hermann j weimer late harvest riesling
- non-alcoholic pairing: after hours tea

beverages

(self-serve non-alcoholic beverage station location TBD)

- non-alcoholic beverages: seasonal fruit + herb infused water, unsweetened tea (lemons, sweeteners, simple syrup)