

Swirl Wine Tasting August 21st

Yakitori style flat iron steak with mustard green salad

Garlic soy marinated, mango vinaigrette, ripe tomato

Pairing

Owen Roe Sinister Hand Grenache blend

Notes of black pepper and spice with juicy hints of dried red fruit

Romaine salad with prosciutto and herb butter crostini

Classic Caesar dressing, parmesan curls, toasted French bread

Pairing

Corvidae "Wiseguy" Sauvignon Blanc

Bright acidity with lemon zest, pear, and mineral notes

Oyster shooter Ice Bar with three different East Coast varietals

Hand shucked fresh East Coast oysters, Horseradish tomato, Sparkling Cucumber and Yuzu crème

Fraiche

Pairing

Marie-Pierre Manciat Cremant de Bourgogne Sparkling

Savory notes of baked bread with hints of melon and peach