

# *Chef's Pairing Wine Dinner*

**"The Harvest" - November 25, 2025**

*EXECUTIVE CHEF: BRANDYN POWERS*

*SOMMELIER: BLAKE TAFT*

## **• AMUSE BOUCHE •**

Pan seared OBX scallop, beet root puree, dill infused oil, brown butter vinaigrette.

**Wine Pairing: Dry Creek Vineyard Chenin Blanc - Clarksburg**

## **• FIRST •**

Asparagus bisque, fried pancetta, roasted garlic crème fraiche, and pickled asparagus ribbons.

**Wine Pairing: Groth Sauvignon Blanc - Napa Valley**

## **• SECOND •**

Herb crusted pork tenderloin, creamy polenta, wine braised porcini, roasted broccolini, red wine balsamic glaze.

**Wine Pairing: Tablas Creek Vineyard Patelin De Tablas - Paso Robles**

## **• MAIN •**

Osso Bucco - Wine braised veal shank, toasted farro, orange gremolata, and pan jus.

**Wine Pairing: Stonestreet Cabernet (2019) - Alexander Valley**

## **• DESSERT •**

Layered pistachio lemon cake - Raspberry gelée, marscapone buttercream, shortbread crumble, and toasted pistachios.

**Wine Pairing: Paula Kornell Methode Champenoise - Calafornia**

