



Louis Jadot Aging Room

Wine Dinner - February 9th @ 6:30PM

Not sure what to do for Valentine's?

Join us the week before and enjoy a leisurely dinner featuring 5 Courses and 6 Wines

\$70/pp + tax and gratuity.

RSVP by February 6th

Opening Toast – Prosecco

1st Course 2019 Villa Degli Olmi Baglio al Sole Pinot Grigio, Italy with spinach salad with crispy pancetta, chopped egg, red onion, and a warm balsamic dressing

About the Wine: Fresh and pleasantly soft on the palate with aromas & flavors of light citrus and delicate flowers complemented by green apple & pear, with a dry finish.

2nd Course Louis Jadot Pouilly-Fuissé Oaked Chardonnay, France with a mushroom risotto and grilled scallops with truffle oil

About the Wine: This wine has aromas of fresh red apples, honey, and white flowers with elegant and rich flavors of toasted nuts and citrus. One of the purest expressions of this typical Burgundian grape.

3rd Course 2016 Bodegas Ramón Bilbao Limited Edition Rioja, Spain with a black bean and ham soup with corn tortilla chips

About the Wine: An open-knit red, with ripe layers of dark cherry, ganache and red plum notes marked with loamy earth, spice, and olive elements. The supple tannins show nice integration.

4th Course 2018 Terre di Borgano Chianti, Italy with Manicotti Bolognese with baby arugula and shaved Parmesan

About the Wine: A clear, ruby-red color, with a deeply fruited bouquet of cherries and fresh red fruit entwined with spicy, peppery notes.

5th Course Toad Hollow Risque French Sparkling Wine Languedoc with an English trifle

About the Wine: A crisp and fruity sparkling wine with fresh green apple and pear flavors and just enough sweetness to seduce your palate.