



Wine Pairings

\$85 PER PERSON



AMUSE BOUCHE

Ca' del Bosco Brut "Cuvée Prestige", Franciacorta, Lombardia

Start your journey with this northern Italian Chardonnay-dominant sparkler that greets you with a bouquet of fresh apple and pear. The finish is long and complex with savory hints of acacia honey and almond.

FIRST COURSE

Murgo Brut Rosé, Etna, Sicilia 2021

The volcanic slopes of Mt. Etna produce this wonderful sparkling rose that emotes raspberries, rose hips, pomegranate and hazelnuts; a perfect foil to the rich qualities of our first course offerings.

SECOND COURSE

Vie di Romans Chardonnay "Ciampagnis", Friuli Isonzo, Veneto 2021

This highly-rated, fresh, steel-aged, medium-bodied Chardonnay from the hills of Veneto comes from 20+ year old vines. The nose is perfumed with vanilla, citrus and hints of toasted coconut. The body reveals structured layers of rich golden apples and round texture leading to a remarkably complex finish.

THIRD COURSE

La Caccia di San Giovanni "Rosso", Toscana IGT 2019

Cassis, cherry and Tuscan spices dance on the nose of this rich medium-bodied wine. From the La Caccia winemaking team featuring St. Louis native Michael Kennedy, this Super Tuscan blends Cabernet Sauvignon, Sangiovese and a touch of Petit Verdot to produce a tasting experience that is both elegantly rich with velvety tannins on the finish.

CHEESE / DESSERT

Donnafugata "Ben Ryé", Passito di Pantelleria, Sicilia 2019

Finish your wine tour on the sun-kissed island of Pantelleria with a classic "passito" dessert wine. Mineral-rich soils and 100 year old vines provide a wondrous bouquet of dried apricot, honey and melon on the long elegant finish.



Premium Pairings

\$490 FOR TWO



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FIRST COURSE

Billecart Salmon "Brut Rose" Champagne

This venerable champagne house's rosé starts with wild flowers, strawberries and ripe peaches leading to a round and verve-driven mid palate. The balanced finish lingers with umami-laced notes of citrus zest, almonds and pickled ginger.

SECOND COURSE

Domaine Morey-Coffinet, "La Romanee" Chassagne-Montrachet, Burgundy

Focus and minerality define this hedonistic white burgundy that begins with acacia blossoms, tea & tree fruits, building slowly into a complex medium-bodied expression that finishes refined and well-balanced. This chardonnay pairs perfectly with ricotta, tomato, shrimp, and sings with simmered mushrooms.

THIRD COURSE

Gaja Pieve Santa Restituta Brunello di Montalcino, Tuscany

Fresh, voluptuous, complex; this Brunello from one of Italy's most famous producers greets you with an intriguing cornucopia of red fruits and rose petals. Mediterranean forest herbs and toasty oak spices integrate beautifully into the palate with a finish that is both elegantly tannic and polished.

CHEESE / DESSERT

Paolo Bea "Passito" Montefalco Sagrantino, Umbria

This small production offering intertwines raisin, black fruit and persimmon notes that leads to a massively long finish accented by mint and chocolate. Unabashedly unctuous, this pairs perfectly with dried fruits, cheese and baking spices.