



Featuring Director of Operations, Eduardo Nogal from Sposato Family Vineyards

—first—

POACHED EGG

Ossetra Caviar, Pressed Olive, Lemon Preserve, Lemon Olive Oil
Reserve Sauvignon Blanc

—second—

SAFFRON MARINATED SEA SCALLOPS

Mint Chimichurri, Fried Garlic, Herb Oil, Potato Corn Relish,
Chardonnay and Caper Crème
Reserve Chardonnay

—third—

BRAISED BEEF WITH PUMPKIN-INFUSED GNOCCHI

Chorizo Crumble, Spiced Argentinian Peanuts
Grand Reserve Cabernet Franc

—fourth—

FIRE ROASTED BACON AND SHORT RIB SKEWERS

Red Wine and Honey Glaze, Corn Puree,
Battered and Fried Cheese Stuffed Piquillo Peppers,
Red Pepper Puree, Cilantro Chimichurri
Limited Red

—fifth—

MILK CAKE

Caramel Del Leche, Pulled Caramel Sugar
Fresh White Blend



SPOSATO
FAMILY VINEYARDS