

WINE & FOOD PAIRING

TASTING EXPERIENCE

1

2019 CHARDONNAY

Soft, burnished gold rays permeate the foyer and reflect against the ceiling mural, whilst its cacophony of colors is only tempered by the stark white granite floors. Intermingling aromas of jasmine, orange blossom and lemon balm drift into the grand ballroom...

pairing: **rōru kyabetsu**

asian style steamed savoy cabbage roll //
brioche, applewood smoked bacon, onion,
havarti fondue

2

2021 L'ENFANT DU PAPE

Try to tame her if you may, but her heart is that of a lioness having gorged on morcilla, briny grilled octopus, kalamata olive tapenade, and boquerones with fatty charred marrow on rustic bread straight from the bone. Now, as you gluttonously gulp down the vestiges in your glass, and she finishes off her titillating Tinku, don't forget to note her generous dash of garam masala, her succulent stewed dainties, and her swarthy savory waffles lathered in lightly spiced Mexican chocolate mascarpone.

pairing: **malfatti**

spinach, ricotta, parmesan, meyer lemon zest,
served with roasted red bell pepper purée

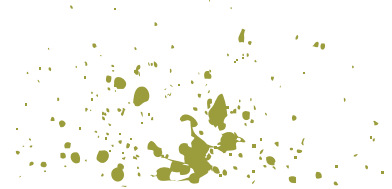
3

2019 SYRAH

In a cast iron pot hanging above the hearth, red wine-soaked sausage simmers gently amidst lion's mane mushrooms, Cara Cara orange peels, tarragon, wild ramps, leeks and Tulbaghia Violaacea the aromatic, edible, purple, wild garlic flowers.

pairing: **seared duck breast salad**
beet purée, frisée, orange foam

WINES OF DISTINCTION AND FERVOR FERMENTED ONLY
WITH WILD YEAST AND AGED EXCLUSIVELY IN NEUTRAL
OAK BARRELS FROM PASO ROBLES' BEST WESTSIDE,
DRY-FARMED VINEYARDS.



4

2021 CABERNET SAUVIGNON

The oracle of destiny foretold it, in all the intricate twistings and turnings of its tale, but no, not by mere name alone; although, one would not be remis in remembering it... Kirk-Landry... the name of our Estate. [...] Resting at ease atop the hills of the Adelaide, west of el Paso de los Robles, these dry-farmed Cabernet Sauvignon vines have roots that dig deep, deep down, in search of lifegiving water, pulling succor and sumptuousness from the soil.

pairing: **seared filet with mint yogurt sauce**
confit egg yolk

5

2019 MALBEC

She trails a thick violet fog as she glides forward, dark, and elegant as eggplant, beluga lentils and black cherry, like a cigar-smoke filled room, vines and horns twining temeritously together. Poppyseed, nocino and sweet vermouth give her strength, crushed purple peppercorn her spice;

pairing: **nori tapioca pearl chip**
lime avocado, red bell pepper, cucumber,
brunoise spam, micro cilantro, lime gel