

WINE & FOOD PAIRING

TASTING EXPERIENCE

1

2018 CHARDONNAY

She rises from the ancient, golden pool, a vision that bore the mountains and sea. Springing forward, arms outstretched, twirling, whirling, swirling, as aromas of jasmine and honeysuckle emanate from the floral crown that adorns her head. Known through a myriad of incarnations, she is Terra, our ancestral mother, goddess of the earth, Gaia.

pairing: **rōru kyabetsu**

asian style steamed savoy cabbage roll //
brioche, applewood smoked bacon,
swiss cheese, onion,
topped with havarti fondue

2

2021 PINOT NOIR

In the quiet of the Japanese garden, Mei wandered slowly, her fingers brushing the soft petals of hibiscus lining the pea-gravel paths. The air was thick with the promise of spring—hints of cherry blossoms drifting on the breeze, mingling with the scent of fresh cacao leaves and a faint trace of pink peppercorns. Her mind felt at peace here among the rustling leaves and the occasional hum of distant city life and the bay harbor just beyond the garden walls.

pairing: **shrimp & grits**

jumbo shrimp, grilled coconut cream grits,
red bell pepper, pineapple

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 Violacea 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 MALBEC

As night fell, the forest woke to a chorus of nocturnal creatures. The scent of damp fur mingled with the musky aroma of nocturnal blooms, creating an eerie, otherworldly ambiance. Lucien, huddled around a crackling fire, inhaled deeply, the scent of oak and black locust woodsmoke mingling with the subtle aroma of rosemary dry rubbed roasting venison. The forest, once a place of fear and legend, now felt like a living, breathing entity, a symphony of scents that whispered stories of life, death, and the enduring magic of the natural world.

pairing: **seared filet with chimichurri**
confit egg yolk

5

2022 ROSÉ

She flows, ever so silkily across your tortured tongue, decadent as Uni, deftly topped with an unbroken quail egg yolk and freshly diced wasabi, as blistering as scallop ceviche marinating in fresh Fresno chilis, harvested forthwith from the briny calm crystal-clear waters of Santa Cruz Island southwest of Santa Barbara.

special release, not a club pack wine

pairing: **strawberry & cream waffle**
mascarpone whipped cream,
macerated strawberries, orange gel, mint



LUNCH 2019 SYRAH

binchotan grilled
mediterranean chicken skewers
served with balela, garlic lebneh, & salad