

# WINE & FOOD PAIRING

## TASTING EXPERIENCE

### 2018 CHRYSOS

Forbidden quince, lilac hued meadow sage and creeping woodbine  
Envelop this verboten love, lost in the cadence of time.  
Zesty bergamot redolently embraces the venerable willow tree  
Chrysos, the incandescent hue of eternal love,  
woven in life's filigree.

1

*pairing:* **vichyssoise**  
potato & leek soup, chive oil, crispy fennel

### 2019 GRENACHE

The floodgates open as music and passionate dance pour  
forth, uplifting as steaming Moroccan mint tea with a fine  
dollop of raw honey, tossed about judiciously with fresh  
strawberries soaked in Campari, elderflowers to garnish.  
Lavender, pomegranate and sandalwood are all but forgotten  
in the full, sensual, deluge upon the senses.

2

*pairing:* **roasted beet & goat cheese whip**  
citrus roasted beet, goat cheese whip,  
edible flowers, orange zest

### 2019 PETITE SIRAH

... traveling through the haze of time, floating on chicory  
coffee awash as if in waves upon the sea at low tide,  
pungent yet fresh as sprays of balsam fir and rosemary. This  
benevolent wine is guava, pink peppercorn, chai masala, sex  
in the Panamanian jungle, pipe smoke obscured drugs, and  
violet leather rock 'n roll.

3

*pairing:* **beef tostada**  
ground tenderloin, castelvetro olives,  
raisin, smoked paprika, cumin, onion,  
12 month cave aged gruyere, chimichurri



### NV PENTIMENTO '22 BOTTLING

sweet-sour Amarena cherries, smoked leather, compote  
of sun-ripe berries and the distinctive nuttiness of dried  
Calimyrna figs, a fine touch of black strap tobacco, grilled  
Chamorro peppers, and the peel and pith of a mature blood  
orange ground into a chalice bursting with sun-ripened  
mulberry.

4

*pairing:* **fresh spring roll**  
purple cabbage, carrot, butterleaf lettuce,  
rice glass noodles, bean sprouts, golden beet,  
basil, lime & avocado with peanut sauce

### 2019 RED BAT CUVÉE

Her eyes clench shut as she feels the scarlet nectar burst  
upon her tongue; crimson pitahaya, strawberry, ripe pear  
and gunpowder tantalize her senses, while the exotic aromas  
of tomato leaf and kaffir lime draw her back to the burbling  
mountain steam where she was born.

5

*pairing:* **braised wagyu short ribs**  
smashed potatoes, fleur du sel

### NV PENTIMENTO '22 BOTTLING

*lunch:* **frutti di mare pasta**  
local etto linguini, scallop, jumbo shrimp,  
clams, mussels, red sauce, parmesan, basil,  
served with rouille & pesto crostini