

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: **blue crab salad**
blue crab, avocado, rio salinas ranch mayon-
naise red bell pepper, caper, lemon zest,
rainbow chard chiffonade

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: **seared duck breast & parsnip purée**
seared duck breast, parsnip purée, yuca chip,
pomegranate-raspberry gastrique,
dandelion greens, raspberry caviar, fleur du sel

IV PENTIMENTO '22 BOTTLING

... 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: **asparagus "velouté"**
asparagus, cream, bacon, pepitas,
extra virgin olive oil



2019 PETITE SIRAH

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: **greek salad**
tomato, cucumber, kalamata olive, feta
cheese, arbequina olive oil, micro basil

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: **mimolette // cow's milk, France**
served with berries & bread

2019 RED BAT CUVÉE

lunch: **braised short rib with garlic mash**
braised beef short rib, pink peppercorn demi
glace, sautéed onion and crimini mushroom,
garlic mashed potato, roasted carnival carrots,
tarragon pistou, crushed hazelnut