



**First Course**

**Wine: 2017 St Supery Sauvignon Blanc**

**Food Pairing: Citrus Cured Salmon w/ Fennel & Carrot Salad**

**Second Course**

**Wine: 2014 Bouchaine Chardonnay**

**Food Pairing: Cucumber Gazpacho**

**Third Course**

**Wine: 2015 Kuleto Estate "Native Estate" Blend**

**Food Pairing: Short Rib Ravioli with Port Wine Demi Sauce**

**Fourth Course**

**Wine: 2015 Goldschmidt "Hilary" Cabernet Sauvignon**

**Food Pairing: Rosemary Roasted Lamb Rack**

**Fifth Course**

**Wine: 2010 Taylor Fladgate Port**

**Food Pairing: Tiramisu**