



WINE DINNER

9/17/2025 6PM

Reception

ESTATE ALSATIAN BLEND 2022

50% Pinot Gris, 30% Pinot Blanc, 10% Riesling, 10% Gewurztraminer

Crispy lotus root, herbed Boursin cheese (GF)

Course 1

ESTATE CHARDONNAY 2022

Pancetta wrapped jalapeno lime scented shrimp (GF)

Course 2

ESTATE SWAN CLONE 2022

ESTATE POMMARD CLONE 2021

Lion's Mane Mushroom risotto, roasted chicken, Pinot Noir reduction (GF)

Course 3

ESTATE PINOT NOIR 2022

Duck Breast, polenta, cider poached cherries, Brussels sprouts (GF)

Course 4

TSARINA, PORT STYLE DESSERT WINE 2015

Chocolate Surprise (GF)

RESERVATIONS AVAILABLE ONLINE OR CALL 760-322-6300

\$139 PER PERSON

6PM WEDNESDAY 9/17