

February 24th, 2026 Wine Dinner

Featuring Escudo Rojo Winery

Thank you for joining us for this special evening. Our Executive Chef, Christopher Hamilton, has thoughtfully prepared a menu that enhances the individual flavors and nuances of each wine. From the first sip to the final course, this will be a night to savor the beauty of wine while enjoying the company of family and friends. We look forward to hosting you again at our future Wine Dinners.

Salad Course

Polenta cake with mushroom duxelles &
 mascarpone gel



Paired With:

Pinot Noir

Reserve 2022

Appetizer Course

Lobster cannelloni with lobster bisque
 cream



Paired With:

Sauvignon Blanc

Reserve 2023

Main Course

Wagyu over potato galette with whipped
 horseradish cream & candied bacon



Paired With:

Gran Reserva

Red Blend 2022

Dessert Course

Cinnamon churros served with Spanish
 hot chocolate chocolate



Paired With:

Pródigo Tempranillo

Reserve 2024