



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

Paired With:
Pródigo Temporal
Reserve 2024

