

---

# WINE PAIRING

ADDITIONAL \$50 PER PERSON

## - UPON ARRIVAL -

**NV THIÉNOT BRUT CHAMPAGNE**

Reims, France

## - APPETIZER -

**2022 NEYERS CHARDONNAY**

Sonoma County, California

## - FIRST COURSE -

Choice of

**2020 RUDIAE PRIMITIVIO**

Salento, Italy

**2022 ABADIA DE SAN CAMPIO ALBARINO**

Rias Baixas, Spain

## - ENTRÉE -

**2018 ZD CABERNET SAUVIGNON**

Napa Valley, California

## - DESSERT -

Choice of

**DOW'S FINE RUBY PORT**

Douro, Portugal

**2018 CHATEAU LARIBOTTE SAUTERNES**

Bordeaux, France

# APRÈS DINNER DRINK ADDITIONS

**ESPRESSO MARTINI | 15**

Vanilla Vodka, Mr. Black Cold Brew Coffee Liqueur,  
Bailey's Irish Cream

**VELVET-TINI | 15**

South Fork Vodka, Bailey's Chocolate Liqueur,  
Shaken and Served Up

**LODGE TODDY | 14**

Jack Daniels Tennessee Honey, Lemon Juice,  
Hot Water

**IRISH COFFEE AND CREAM | 14**

Jameson Irish Whiskey, Bailey's Irish Cream