

# Coastal Cellar

## 4-COURSE WINE PAIRING DINNER



**THURSDAY, AUGUST 14, 2025 | 6:30PM | \$75 PER PERSON\***

Savor elegant flavors of vine and sea with four chef-curated courses, each expertly paired with wines from Francis Coppola, Sonoma-Cutrer, Hess, and Santa Margherita.

Join us for an exclusive communal dining experience where every sip and bite is designed to delight.



*reserve your seat now →*

CHOOSE YOUR LOCATION  
CLICK EVENT RSVP



\*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

## COURSE 1

### **ROASTED SHRIMP TOSTADA**

Savory roasted shrimp on a crispy tostada with black bean purée, pickled veggies, jalapeños, and diced avocado, drizzled with wasabi cream sauce.

### **SANTA MARGHERITA PINOT GRIGIO**

This refreshing wine balances the bold flavors of the dish with its crisp acidity, clean finish, and subtle fruit notes, providing a perfect counterpoint to the dish's spice and creaminess.



## COURSE 2

### **LOBSTER RAVIOLI**

Decadent lobster-stuffed ravioli sautéed with mushrooms and spinach in a white wine cream sauce, finished with diced tomatoes and green onions.

### **SONOMA-CUTRER CHARDONNAY**

The wine's creamy texture and notes of apple, citrus, and subtle oak complement the white wine cream sauce and earthy mushrooms, while its bright acidity cuts through the richness of the spinach and sauce.

## COURSE 3

### **TUSCAN SALMON\***

Wood-grilled Atlantic salmon topped with sun-dried tomatoes, spinach, and garlic, topped with lobster cream sauce, served with jasmine rice.

### **HESS "ALLOMI" CABERNET SAUVIGNON**

The wine's rich, dark fruit notes, with hints of vanilla and spice, accentuate the char from the wood-grilled salmon and the savory depth of the sun-dried tomatoes, garlic, and spinach.



## COURSE 4

### **BLACK FORREST BROWNIE**

Rich, flourless brownie, smothered in a chef-crafted cherry sauce, topped with powdered sugar and chocolate curls, served with fresh whipped cream.

### **FRANCIS COPPOLA BLACK LABEL CLARET**

The dark cherry, blackberry, and cocoa notes of the wine echo the flavors in the cherry sauce and chocolate brownie, creating a deep, harmonious match.

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.

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