

Eternally GRAPEFUL

4-COURSE WINE PAIRING DINNER



THURSDAY, NOVEMBER 20, 2025 | 6:30PM | \$65 PER PERSON*

Gather with friends and join us for a 4-course wine pairing dinner celebrating the season of gratitude. Enjoy a carefully-curated menu highlighting delicious flavors, paired perfectly with wines from Rombauer Vineyard and Louis Martini. RSVP today!



reserve your seat now →

CHOOSE YOUR LOCATION
CLICK EVENT RSVP



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.
A 15% TAX ON THE SALE OF ALCOHOLIC BEVERAGES AND APPLICABLE SALES TAX WILL BE INCLUDED ON THE FINAL BILL.

COURSE 1

APPLE CROSTINI**

Toasted pesto crostini, whipped goat cheese, topped with diced apples, toasted macadamia nuts, arugula, and a hot honey drizzle.

ROMBAUER SAUVIGNON BLANC

Rombauer Sauvignon Blanc is known for its crisp acidity, which cuts through the richness of the goat cheese and balances the sweetness of the hot honey and apples.



COURSE 2

KUNG PAO SHRIMP**

Flash-fried shrimp (imported, farm-raised) tossed in a sweet and savory Kung Pao sauce, served with a medley of vegetables and jasmine rice, topped with cilantro and toasted macadamia nuts.

ROMBAUER CHARDONNAY

Renowned for its rich, creamy texture and vibrant notes of ripe tropical fruit, vanilla, and baking spice, Rombauer Chardonnay beautifully complements the sweet, savory Kung Pao sauce, and enhances the caramelized edges of the shrimp for a perfectly balanced pairing.

COURSE 3

ROCKEFELLER BUTTERFISH*

Rich, silky butterfish (imported, wild-caught) topped with creamy spinach and lump crab, served with roasted new potatoes and steamed asparagus.

PRATI CABERNET SAUVIGNON

Prati Cabernet Sauvignon's deep dark fruit notes provide a striking contrast to the butterfish's silky texture and rich topping. Its firm structure and balanced tannins cut through the dish's richness, refreshing the palate with every sip.



COURSE 4

CHOCOLATE POT DE CRÈME

Silky, chef-crafted chocolate custard finished with whipped cream and sweet candied cranberries.

ROMBAUER ZINFANDEL

Rombauer Zinfandel is known for its lush notes of blackberry, raspberry, and cherry, which beautifully echo the sweet-tart profile of the candied cranberries, enhancing the dessert's fruity dimension.

Some items served at this establishment may contain imported seafood. Ask for more information.

*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. **Item contains or may contain nuts.

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