

# Five Course Food & Wine Pairing

Sunday, January 4th | Starting at 7pm

## *Amuse*

### *Mahi Mahi Crudo*

Thinly Sliced Fresh Mahi Mahi | Lime | Passion Fruit | Chili | Cilantro | Spring Onion | Pecan Nut Crunch

### *Paired With*

Emmolo Sauvignon Blanc  
Napa Valley, California, USA

## *First Appetizer*

### *Grilled Jumbo Shrimp*

Pan-seared Jumbo Shrimp | Saffron Crème | Garlic Croutons | Lobster Bisque | Herb Oil

### *Paired With*

Sea Sun Chardonnay  
California, USA

## *Second Appetizer*

### *Truffle Risotto*

Creamy Risotto | Black Truffle | Soft-Poached Egg | Mixed Mushrooms | Grilled Green Asparagus |  
Parmesan Cheese | Baby Arugula

### *Paired With*

Mer Soleil Pinot Noir  
Santa Lucia Highlands, California, USA

## *Main Course*

### *Filet Mignon (6oz)*

Beef Tenderloin | Bacon-Wrapped Haricots Verts | Potato Mousseline | Creamy Green Peppercorn Sauce

### *Paired With*

Caymus Special Selection  
Napa Valley, California, USA

## *Dessert*

### *Dark Chocolate Espresso Mousse*

Dark Chocolate Mousse | Espresso | Olive Oil | Sea Salt | Sourdough Crisp

### *Paired With*

Red Schooner Malbec  
Napa Valley, California, USA

## *Caymus Vineyards - A Legacy of Napa Valley Excellence*

Experience the rich character of Napa Valley and beyond through the wines featured in tonight's pairing menu. From the vibrant Emmolo Sauvignon Blanc to Sea Sun Chardonnay and Mer Soleil Pinot Noir, each selection reflects the Wagner family's dedication to quality. The journey continues with Caymus Special Selection and finishes boldly with Red Schooner Malbec: a true showcase of craftsmanship and timeless California winemaking.



