

SIX *two* EIGHT

NV/Domaine Carneros Brut Rose, Carneros, California

1st Course: Maine Lobster Salad

Crostini, Maine Lobster, Celery, Fennel, Endive, Frise, Little Gem, Tarragon Dressing

2022 Flowers Chardonnay, Sonoma Coast, California

2nd Course: New Orleans Cajun Shrimp

Crispy Polenta, Braised Greens, Pork Belly, Voodoo Sauce

2020 Booker Syrah, Paso Robles, California

3rd Course: Paskenta Beer Braised Short Rib

Roasted Sweet Potatoes, Caramelized Brussels Sprouts

2017 Purlieu Cabernet Sauvignon, Napa Valley, California

4th Course: Deconstructed Smores

Scratch-Made Marshmallows and Graham Crackers, Ghirardelli Chocolate Sauce

2007 Summit Lake "Pirate Reserve" Late Harvest Zinfandel, Howell Mountain, California

\$145 per person