

SIX *two* EIGHT

WINE DINNER • JUNE 25, 2025

1ST COURSE

GRILLED PEACH CROSTINI

pancetta, fresh basil, burrata cheese,
crispy garlic, fig balsamic reduction

*Veuve Clicquot | Yellow Label
Champagne, France*

INTERMEZZO

PROSECCO AND LEMON GRANITA

served with chiffonade mint

*Chateau D'Esclans | Whispering Angel
Cote de Provence Rose, France*

2ND COURSE

SMOKED SALMON

gremolata, marinated grilled artichokes,
mushroom & herbed barley

*Cloudy Bay | Sauvignon Blanc
Marlborough, New Zealand*

3RD COURSE

PETITE FILET MIGNON

with herb compound butter sauce

lump crab, new potato stuffed squash
blossom, butter leeks & braising greens

*Joseph Phelps | Cabernet Sauvignon
Napa Valley, California*

DESSERT

PISTACHIO TIRAMISU

*Joseph Phelps | Freestone Pinot Noir
Sonoma Coast, California*