



## Wine Maker Series

### Spring Edition

Featuring



Dear Guests,

We want to extend our deepest gratitude for joining us for this very special evening.

Your trust in this partnership has made this experience possible, and we're truly honored to have you with us. This evening is a celebration of the art of wine and food, a testament to the power of shared moments and cherished company.

As you taste each course and sip alongside the exquisite wines of 8th Generation Vineyard, we hope you feel the warmth of this shared experience, the joy of exceptional flavors, and the beauty of new memories in the making.

Here's to a night of togetherness, discovery, and delight.

Thank you for being a part of it.

## WINE SELECTION

*Please choose 2 x 3oz pour or 1x 6 oz pour of the following wines | \$ 12 |*

### **2022 8th GENERATION PINOT MEUNIER ROSÉ | btl \$56 |**

Single Varietal Rosé, Pink Grapefruit & Strawberry, Lively Acidity, Great All Year Round Wine

### **2021 8th GENERATION CONFIDENCE FRIZZANTE | btl \$56 |**

Rosé Prosecco Style Wine, Red Fruits, Refreshing, Soft Lasting Bubbles, Great Food Wine

### **2021 8th GENERATION PINOT NOIR | btl \$69 |**

25% New French Oak, 12 Months Barrel Aged, Raspberry, Lapin Cherry Soft Spice, Delicate & Elegant

### **2022 8th GENERATION MERITAGE | btl \$65 |**

42% Cab. Franc, 35% Merlot, 23% Cab. Sauv., 46% New French Oak, 12 Months Barrel Aged, Toffee, Black Cherry, Cocoa Nibs

# MENU SELECTION

## STARTER

| Choice Of |

### Market Soup + Herbed Cheddar Biscuit

*Changing selection*

### Pear + Radicchio Salad

Wine Poached Pears | Cranberry Vinaigrette | Baby Kale | Herbed Chevre | Candied Walnuts

### Prawn Cocktail

Russian Dressing | Avocado | Iceberg | Chives

### Fresh Oysters

Mignonette | Spicy Cocktail

*(Available Friday & Saturday Evenings)*

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## ENTRÉE

| Choice Of |

### Spaghetti

Hand-Made Pasta | Slow Simmered Beef + Pork Ragu | Gremolata | Reggiano | Fresh Ground Nutmeg

### Mega Pork Ribs

Blueberry BBQ Sauce | Cream Corn | Vegetable Slaw

### Beef Chuck

Braising Liquid | Pomme Puree | Caramelized Vegetables

### Red Thai Curry

Soba Noodles | Coconut Red Curry | Chard | Mushrooms | Red Onion | Peppers | Pickled Carrots

### Prime Rib of Beef

Yorkshire | Garlic Demi | Pomme Puree | Caramelized Vegetables

*(Available Saturday Evenings)*

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## FINISH

| Choice Of |

### Macarons

Locally Hand-Made

### Cappuccino Ice-cream

Made In Our Kitchen | Chocolate Biscotti

### Chocolate Pate

Devonshire Cream | Raspberry Coulis

## PRICE

Per Person : \$65