

## *Wine and Food Pairing Menu*

<i>Wine</i>	<i>Food Pairing</i>
2023 Sauvignon Blanc	Crab Cake with a Roasted Sage and Lemon Aioli
2022 Chardonnay – Silver Medal	French Cheese Ravioli with Spanish Smoked Olive Oil and Quince Paste
2022 Pinot Noir – Gold Medal	Champignon Brie with Candied Wagyu Beef Bacon
2021 Zinfandel – Gold Medal	Duck Salami with Marionberry Preserve and Black Garlic
2020 Corner Cuvee – Gold Medal	Smoked Scallop with Garam Masala Aioli
2019 Cabernet Sauvignon – Gold Medal	Chocolate Cheese in an Espresso Cup with Raspberry Crisps