

Wagyu Whiskey Wine Dinner

NOVEMBER 8 | 7:00PM | \$188++

INDULGE IN A 5 COURSE CHEF-CRAFTED DINNER
PAIRED WITH WHISKIES AND WINES!

Wagyu 'Pigs in a Blanket'

Wagyu Smoked Sausage

Rombauer 'Carneros', Chardonnay, California

Baby Arugula & Wagyu Bone Marrow Bruschetta

Spiced Pear Sour

GlenDronach 12 Yr. Single Malt, St. George Spiced Pear, Fresh Lemon

Margaret River Wagyu Skirt Steak Frites

Wagyu Old Fashioned

Wagyu Fat Washed Woodford Reserve Bourbon, Demerara, Angostura Orange Bitters

Homemade Bacon-Wrapped Wagyu Meatloaf

Louis M. Martini, Cabernet Sauvignon, Napa Valley

Dark Cherry Pot De Crème

Orin Swift, 8 Years In The Desert, Zinfandel Blend, California