

Food & Wine

Pairing Menu

FRIDAY, MAY 2ND | STARTING AT 7PM

5-COURSE MENU

AMUSE

Cheese Croquette
Dutch Shrimp | Coriander

PAIRED WITH

Emmolo Sauvignon Blanc
Napa Valley, California, USA

1ST APPETIZER

Flamed and Smoked Scallops
Dutch Asparagus | Vanilla-Lemon
Butter | Potato Crème | Potato Crisp

PAIRED WITH

Mer Soleil Chardonnay Reserve
Santa Lucia Highlands, California, USA

2ND APPETIZER

Short Rib Ravioli
Sautéed Bimi | Creamy Demi-Glace
Sauce | Parmesan | Aged Balsamic

PAIRED WITH

Sea Sun Pinot Noir
California, USA

MAIN COURSE

Grilled Lamb Chops
Tempura Dutch Asparagus | Honey-Glazed
Baby Carrots | Aji Amarillo - Red Wine Sauce

PAIRED WITH

Caymus Cabernet Sauvignon
Napa Valley, California, USA

DESSERT

Red Fruit Panna Cotta
Chocolate Ganache | Coffee Crumble |
Blueberries

PAIRED WITH

Walking Fool Red Blend
Suisun Valley, California, USA

CAYMUS
VINEYARDS



Caymus Vineyards – A Legacy of Napa Valley Excellence

Discover the rich character of Napa Valley through the renowned wines of Caymus. From the bold, luxurious Cabernet Sauvignon to expressive reds like Sea Sun Pinot Noir and Walking Fool Red Blend, each bottle reflects a deep commitment to craftsmanship, quality, and family tradition. Raise your glass to timeless flavor and California winemaking at its finest.



