

Menu

Each course, prepared by our Executive Chef, will be paired with a wine that each of these competing sommeliers have hand selected to match the dish.

Vote, per course, to decide on the best wine pairing, and the winner (best of 3) will be crowned the champion!

UNO

OCTOPUS CARPACCIO

finished with cold pressed olive oil, arugula microgreens, smoked sea salt, shaved parmesan

Due

SWEET POTATO RAVIOLI

with sage brown butter, finished with candied walnuts and orange zest

Tre

BRAISED LAMB MEATBALLS

with goat cheese mashed potatoes, pomegranate demi-glaze and fried mint