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!

Round 1

CREAMY BURRATA

Silken burrata finished with raisin concassé and basil oil

Round 2

MUSHROOM ROLLATINI

Hand-rolled pasta filled with a savory mushroom ragu, baked and finished with a velvety vodka cream sauce

Round 3

BRAISED BEEF BRACIOLE

Slow-braised beef involtini, rolled and simmered until fork tender in a fresh tomato sauce