



Caymus Wine Dinner

course 1

Sausage, Kale & Lentil Soup

Paired with Season Chardonnay



course 2

Baby Arugula, Feta Cheese, Candied Pecans, Dried Plums, Raspberry Vinaigrette

Paired with Walking Fool Red Blend



course 3

Shrimp & Cherry Tomato Bruschetta

Paired with Emmolo Merlot



course 4

6oz Australian Wagyu, Topped with Truffle Caviar

Paired with Caymus Vineyards Special Selection



course 5

Chocolate Hazelnut Crème Brûlée

Paired with Red Schooner, GSM Red Blend

