

# WINE & FOOD PAIRING

## TASTING EXPERIENCE

WINES OF DISTINCTION, DERIVED DIRECTLY FROM DRY-FARMED GRAPES GROWN IN THE GNARLIEST VINEYARDS IN THE WESTERN HILLS OF PASO ROBLES, FERMENTED EXCLUSIVELY UTILIZING WILD YEAST, AND AGED FOR AN EXCEPTIONALLY EXTENDED PERIOD OF TIME SUR LIE IN NEUTRAL OAK BARRELS.



# 1

## 2019 CHARDONNAY

Soft, burnished gold rays permeate the foyer and reflect against the ceiling mural, whilst its cacophony of colors is only tempered by the stark white granite floors. Intermingling aromas of jasmine, orange blossom and lemon balm drift into the grand ballroom...

*pairing:* **salmon & cucumber**  
wild caught alaskan salmon & cream cheese  
mousse, english cucumber,  
tangerine pearls, lemon zest

# 2

## 2020 L'ENFANT DU PAPE

You are speechless, and yet you know you must capture her essence to claim her fully and slake your thirst. [...] Though this exquisite madness beguiles your senses, elsewhere wild beasts are dancing untamed tattoos around dew-glistened fairy rings of maitake mushrooms, satsuma orange peels floating on a pond encircled by vibrant hues of roses and orchids.

*pairing:* **panzanella salad with linguica**  
kumato tomato, persian cucumber,  
J&R linguica, croutons, caper

# 3

## 2020 SYRAH

Oneiric visions of cerulean skies and white sand beaches, strewn with conch and nautilus shells, sun-bleached coral, coconut palms providing shade from overhead, and the occasional mermaid's purse displaced from its mooring, having washed ashore alone...

*pairing:* **albondigas**  
pork meatball,  
slow simmered tomato & garlic sauce

## 2020 CABERNET SAUVIGNON

# 4

Brooding, like a big black bear slowly moving through the undergrowth, sniffing, snorting, and snuffling furtively here and there, in search of ripe blueberries, mulberries, and juicy blackberries in the warm and drowsy early summer months.

*pairing:* **beef tagliata**  
seared rib eye, arugula, lemon, pecorino,  
purple peppercorn

## 2020 MALBEC

# 5

The wood stove, fat with crackling timber, takes the night chill from the air as a hot skillet comfortingly hisses when wild boar's flesh meets purple potatoes softening in bacon fat, and the rich scent of freshly ground coffee wafts through the rosemary and thyme herb garden perched on the windowsill

*pairing:* **dark chocolate flourless cake**  
**with raspberry coulis**  
ghiradelli 60% cocoa, raspberry reduction,  
lime zest