

WINE & FOOD PAIRING

TASTING EXPERIENCE

1

2019 CHRYSOS

In her presence, time seemed to slow, and the world around her would fade into insignificance. A vision of beauty, a symphony of colors and contrasts; a young girl with Mandarin garnet eyes that hold the depth of the universe, and auburn locks that whisper of ancient mysteries and hidden enchantments.

pairing: **biscuit chicken pot pie**
house-made sourdough biscuit, chicken,
bacon, carrot, peas

2

2021 GRENACHE

The air buzzed with an unfamiliar symphony - the singsong Cantonese weaving through the rhythmic clatter of mahjong tiles, the melodic blaring of car horns a counterpoint to the sizzle of unseen street food. A deluge of color assaulted his senses; crimson lanterns bobbed overhead, shop windows overflowing with kaleidoscopic silk brocade, and firecrackers dangling from twine snaked across the enduring alleys promising a vibrant chaos.

pairing: **seared ahi & butterleaf**
radish, caviar lime, grapefruit,
eggplant dressing, micro tangerine lace

3

NV PENTIMENTO '24 bottling

The scent of freshly tilled soil, ripe blackberries, and subtle hints of lavender wafted up, carrying with it the whispers of generations past. With each sip, the wine unfolded like a rich tapestry, woven from threads of dark chocolate, black cherry, and a hint of nutmeg – a nod to the merchants who traversed the spice routes of the ancient world.

pairing: **falafel**
confit garlic - lemon - yogurt dressing
& gremolata

WINES OF DISTINCTION AND FERVOR FERMENTED ONLY
WITH **WILD YEAST** AND **AGED EXCLUSIVELY IN NEUTRAL**
OAK BARRELS FROM PASO ROBLES' **BEST WESTSIDE,**
DRY-FARMED VINEYARDS.

4

2021 PETITE SIRAH

Ultraviolet. A spectrum beyond the perceivable. An attraction so deep it is unavoidable, like the draw of sweet lilikoi nectar to the carpenter bee, or the crushing grip of an eight-armed inked-up octopus, tossing tart Morello cherries, elderberries, heads of purple cabbage, black currants, umeboshi pickled Japanese plums and blood red pitaya in all directions with

pairing: **arayas**
spiced ground pork & lamb, purple cabbage,
marinated tomatoes

5

2021 MOURVEDRE

Memories of tromping through forests of oak and bay foraging for wild chanterelles, blooming sage, thyme flowers, and oregano to add to this night's victuals capture his senses. Chewing on venison jerky as wild game and blood sausage roast over hot coals, he prepares a chutney of vine-ripened tomatoes, apple, and dried guajillo peppers.

pairing: **butternut squash**
whipped cream cheese,
pomegranate seeds, beet micro greens



LUNCH

2021 GRENACHE

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pairing: **Yakhnet Batata with Beef**
saffron rice, beef & potato
Lebansese stew