



## WINEMAKER DINNER

APRIL 24, 2026 | 8:00 PM

\$160++/GUEST

### COURSE I

#### Pesto Shrimp Polenta

Gulf shrimp over creamy polenta, finished with our house-made pesto



*Beverly's Chardonnay*

### COURSE II

#### Crispy Risotto Beef Tartare

Diced Allen Brothers filet with mustard seed, cured egg yolk, olive oil, and lemon



*Syrah*

### COURSE III

CHOICE OF ONE, SERVED WITH GARLIC WHIPPED POTATOES AND HONEY-TRUFFLE ROASTED CARROTS

#### Braised Short Rib

Allen Brothers short rib braised with celery, carrots, onion, and herbs in a rich Cabernet sauce

#### Pan-Seared U-10 Scallops

Served with roasted red pepper sauce



*Cabernet Sauvignon*

### COURSE IV

#### Apple Tarte à la Mode

Fresh-baked apple in butter, cinnamon, and brown sugar glaze, served with chocolate gelato



*Cave Dwellers*

