



MENU

LEVENDI WINE PAIRING DINNER

\$125.00 (EXCLUDES TAX, GRATUITY)

WEDNESDAY OCTOBER 14, 2026

5:30 – APPETIZER / MINGLING TIME

6:15 DINNER

— APPETIZERS —

MEDLEY OF APPETIZERS

2024 NICOLETTA ROSÉ OF PINOT NOIR

— BEET, CITRUS AND WHIPPED GOAT CHEESE SALAD —

GOLDEN & RUBY ROASTED BEETS, ORANGE & GRAPEFRUIT SLICES,
CITRUS VINAIGRETTE

SIDE-BY-SIDE TASTING OF 2023 PERSPECTIVE CHARDONNAY
& 2024 ESTATE CHARDONNAY, NAPA VALLEY

— SEARED DIVER SCALLOP —

TOMATO-CHORIZO 'CHUTNEY', ROASTED BABY RAINBOW POTATO

SIDE-BY-SIDE TASTING OF 2023 RUSSIAN RIVER CHARISMA PINOT NOIR
& 2023 RUSSIAN RIVER EROS SYRAH, SONOMA COUNTY

— BEEF SHORT RIB —

RED WINE REDUCTION SAUCE, CHARRED BROCCOLINI, CREAMY POLENTA

2022 SPRING MOUNTAIN CABERNET SAUVIGNON, NAPA VALLEY

— APPLE TART —

2021 LATE HARVEST CHARDONNAY, NAPA VALLEY