# PAIRING IDEAS

# Wine Club -February 2021

#### CABERNET SAUVIGNON RESERVE 2016

Braised wagyu beef, Slow-roast lamb with cinnamon, fennel and citrus, Coq au vin

#### **MERLOT RESERVE 2017**

Flat-iron steak with bleu cheese butter, mushroom risotto, pork chops

#### PROPRIETOR RESERVE 2016

Braised Dutch Oven Pork Shoulder, Grilled T-Bone w/ Herb Butter, Baked Sausage & Ricotta Rigatoni

#### **CHARDONNAY RESERVE 2016**

Duck breast, pasta in cream sauce with prosciutto, soft-shell crab sandwich

## CHARDONNAY RESERVE 2017

Lobster mac n cheese, baked brie, pork tenderloin with baked apples

## CABERNET FRANC RESERVE 2012

Beef short ribs, meatloaf, rosemary crusted lamb chops, tomato basil cheddar