

OAK WINE BAR

Present

MEET THE WINEMAKER DINNER

*Welcome Francisco Carrau from
Bodegas Carrau*

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Starter

*Pineapple Salad with Queso Fresco
paired with
Sauvignon Blanc Sur Lie*

First Course

*Charcuterie Platter
paired with
Tannat Reserva*

Main Course

*Skirt Steak with Salsa Verde & Rosemary Fries
or
Sauteed Chicken with Sage Cream Sauce & Mash
paired with
AMAT Tannat*

Dessert

*Chocolate Molten Cake
paired with
Vivent de Tannat*

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*\$45 per person
April 26th, 7:30pm*