

Autumn Wine Dinner

4-Course Dinner & Wine Pairings

Saveé Sea, *Sauvignon Blanc, Marlborough, New Zealand*
Served upon arrival

Diver Scallop
kale, crispy taro, butternut squash
paired with
Cloisonné, *Chardonnay, Los Carneros, California*

Beets & Burrata
whipped burrata, toasted pistachio, orange marmalade, arugula, citrus vinaigrette
paired with
Fulcrum 'Gap's Crown Vineyard,' *Pinot Noir, Sonoma Coast, California*

Balsamic-Braised Short Rib
carrot purée, brussels sprouts, granny smith apple
paired with
Fulcrum 'Madman,' *Red Blend, Sonoma, California*

Angel Kiss Cake
flan, tres leches, coconut, chocolate, cherries
paired with
Kinsella 'Jersey Boys Vineyard,' *Cabernet Sauvignon 2015, Dry Creek Valley, Sonoma*

McRae's
AMERICAN
BISTRO & COCKTAILS

price does not include tax or gratuity