

Bezel

Wine Dinner

Starters

BAKED BRIE fresh fruit, assorted crackers

CHARCUTERIE local meats, dried fruit, jam, pickled vegetables, assorted mustards, crackers + bread

LOCAL OYSTERS champagne apple mignonette

paired with **DOMAINE CARNEROS BRUT**

Lovely notes of pear, green apple and citrus zest on the nose; nuances of baked apple, brioche and a touch of key lime pie



First Course

LOBSTER BISQUE

chardonnay + san marzano cream, fresh lobster meat, lemon zested crème fraîche, tarragon tuile

paired with **BEZEL CHARDONNAY**

Aromas of lemon zest and white peach with subtle notes of sesame seeds and a mouthwatering acidity

Second Course

COQ AU VIN

porcini risotto, roasted mushrooms, pinot noir-braised chicken, pancetta, baby rainbow carrots, pearl onions, micro greens

paired with **BEZEL PINOT NOIR**

Notes of tart red cherry, coastal sage and hints of toasted vanilla

Third Course

RIBEYE CAP STEAK

grilled Brandt ribeye cap, creamy celery root puree, roasted baby zucchini, parmesan, cabernet sauvignon blackberry demi, fried leeks

paired with **BEZEL CABERNET SAUVIGNON**

Velvety and lush with delicious flavors of black cherry, blackberry with undertones of coffee, mocha and a hint of vanilla



Dessert

STRAWBERRY CHEESECAKE