

# VARIED

## DATES

Join us in our intimate cellar room and patio for a vertical tasting of our library Bordeaux-style **Chateau Grand Rouge** filled with our **2016-2019 library vintages**. Our version of a Bordeaux experience with a French inspired charcuterie with imported Cheeses, Pate, Olives by Grazing Theory.

Live Music featuring French Singer Hannah Zoe. Take advantage of an offering of exclusive Library Wine Specials.

#### **OUR FRENCH-INSPIRED PAIRINGS:**



#### Mushroom Bruschetta

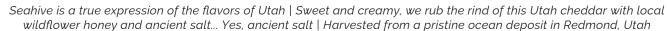
Delicious Porcini mushroom and garlic pate with umami flavors. Gluten Free.

#### Bresaola

Raw and cured product | Elaborated from anatomic lean cuts, specially chosen for their high quality
Macerated and seasoned with typical spices from the Valtellina region (Italy), berries and aromatic mountain herbs



#### SeaHive



#### **TeaHive**

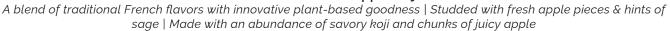
A "feel good" cheese | Tea & bergamont | Rich fragrance of orange blossoms in April | Sweet and creamy, tea-rubbed rind



#### **Humboldt Fog**

Soft-ripened goat cheese | Buttermilk & fresh cream | Floral notes, herbaceous overtones, and a clean citrus finish







### Plant-Based Black Truffle Koji-Pâté

Infused with black truffle, creating a rich, savory spread worthy of your best baguette

This is a 21+ event. All tickets will be held at will-call. This event is ASSIGNED SEATING and you may be seated at tables with people not in your group. If you would like to be near another party or have any dietary restrictions, please email Amanda at customerservice@wienscellars.com with the othe party's name and/or dietary restrictions. No refunds for cancellations will be given within 7 days of event.