

LIBRARY EXPERIENCE

Grand

ROUGE

2016 - 2019 VINTAGE

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

Seahive is a true expression of the flavors of Utah | Sweet and creamy, we rub the rind of this Utah cheddar with local wildflower honey and ancient salt... Yes, ancient salt | Harvested from a pristine ocean deposit in Redmond, Utah



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 Harvest Apple Koji-Pâté

A blend of traditional French flavors with innovative plant-based goodness | Studded with fresh apple pieces & hints of sage | Made with an abundance of savory koji and chunks of juicy apple



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 other party's name and/or dietary restrictions. No refunds for cancellations will be given within 7 days of event.

Retail **\$85** /person | Non-Select Club **\$70** /person | Select Club **\$55** /person