



WINE & Chocolate Pairing Flight

THREE 3 OUNCE POURS / 3 CHOCOLATE TRUFFLES

\$40 per experience

Ordeñez N° 1 Selección Especial

*Golden color. Honey, candied fruits, and white flowers.
An opulent mouth feel balanced out by bright acidity.*

~with~

Matcha White Chocolate

*A decadent matcha green tea and pistachio
square covered with white chocolate.*



Pavillon de Chavannes Gammay

*Juicy, sharply focused and alluringly sweet, offering vibrant raspberry,
boysenberry and five-spice powder flavors that deepen
slowly through the mid-palate.*

~with~

Raspberry Truffle

*A rich dark chocolate truffle covered in dried raspberries,
a perfect mix between the rich sweetness of chocolate
and the refreshing tartness of raspberries.*



Leviathan Cabernet Sauvignon

*Distinct aromas of blackberry bramble, black cherry, and chaparral.
Savory spices and star anise meld with mineral, graphite, bay,
and laurel reflective of our rocky Northern California terrain.*

~with~

Belgian Dark Chocolate Truffle

*Brandy flavored dark chocolate truffle covered
in dark chocolate shavings.*

