**September 22 and 23**

**Guest Chef Paul Reilly**

 **Co-hosted by Alex Pujol of Achaval-Ferrer & Arinzano Wines**

**AMUSE**

**Big Eye Tuna Crudo**

 Peanut, Shishito Pepper, Peruvian Black Mint

**Arinzano Rose**

**FIRST**

**Root Vegetable Crudite**

Jumpin’ Good Goat Cheese Chevre, Caraway Crumble

**Arinzano Hacienda Red**

**SECOND**

**Peach Consomme**

Mexican Cucumber, Cherry Tomato, Sheep’s Milk Skyr

 **Achaval Ferrer Quimera**

**THIRD**

 **Beef Coulotte**

 Summer Vegetables, Mustard Seed, Charcoal Demi

 **Achaval Ferrer Malbec**

**DESSERT**

**Sage Pot au Creme**

Poached Apples, Caramel Powder, Walnut Streusel

 **Arinzano Hacienda Chardonnay**

