



# CAYMUS

## VINEYARDS

### WINE DINNER

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Indulge in an intimate 5-course culinary experience,  
thoughtfully paired with exceptional wines  
from Caymus Vineyards.

**WEDNESDAY, SEPTEMBER 16 | 5:30PM**

*Dinner includes a gift bottle of Caymus Wine, 1 per guest.*

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#### 1st | SMOKED HALIBUT RILLETTE

Fennel Pollen Gremolata, Preserved Orange Vinaigrette,  
Confit Tomatoes, Bread Tuille

*2022 Emmolo Plumerai Sauvignon Blanc*

#### 2nd | GOAT CHEESE PANNA COTTA

Piquillo Pepper, Charred Cucumber, Corn Emulsion, Phyllo Crisp

*2023 Mer Soleil Chardonnay*

#### 3rd | PURPLE POTATO RAVIOLI

Herb Marinated Mussels, Chorizo Bolognese,  
Salt & Vinegar Potato Chips

*2022 Sea Sun Pinot Noir*

#### 4th | A5 WAGYU

Summer Vegetable Ratatouille, Maldon Sea Salt,  
Toasted Pinenut, Basil Infused Seka Hills Olive Oil

*2023 Caymus Cabernet Sauvignon*

#### 5th | MILK CHOCOLATE CRÉMEUX

Compressed Cherries Infused with Kirsch Brandy,  
Dark Chocolate Shards, Hazelnut Praline, Salted Chocolate Soil

*2023 Caymus Vineyards California Zinfandel*