

de la tierra



CANARD
VINEYARD

WINE DINNER FEATURING CANARD VINEYARD
JUNE 22, 6:30PM

COUCHER DE SOLEIL ESTATE ROSÉ

Hamachi and tuna agua chili

ESTATE ZINFANDEL 2016

Morel cavatelli

ADAMS BLEND 2015

Wild boar bone-in ribeye from BECK AND BULOW

ESTATE CABERNET SAUVIGNON 2015

Braised lamb shank Tagine

ROYAL TOKAJI LATE HARVEST

Sicilian pistachio mousse, citrus textures

\$110 plus tax and service charge

Executive Chef Cristina Martinez

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