

# PREMIUM WINE TASTING

\$30

SPECIALTY CHEESE PAIRING  
FEATURING ANTONELLI'S AND BOAR'S HEAD CHEESES  
ADD ON \$15

## 2023 PICPOUL BLANC

Pale yellow wine with white peach and pear on the nose, citrus and minerality on the palate and a soft finish. **\$30**

**Paired with Big John's Cajun Cheddar**

## 2023 LILY'S WHITE WINE

This bright, dry white wine is a 50/50 blend of Marsanne and Viognier. Enjoy citrus and tart apple on the nose with mandarin orange and pear on the palate, a creamy mouthfeel and lingering finish. **\$32**

**Paired with 12 Month Aged Caramella Gouda**

## 2020 ESTATE SYRAH

This dark garnet colored wine produces dark fruits and nutmeg, cocoa, and vanilla baking spices on the nose. Its medium body starts with noticeable tannins and finishes long leaving cherry and dark berries. **\$54**

SILVER AT HLSR & LSIWC

**Paired with Spring Truffle Pecorino Romano**

## 2021 ESTATE MALBEC

Notes of vanilla and ripe cherries greet the nose on this ruby red wine, followed by a velvety mouthfeel and lingering finish with notes of dark cherry. **\$60**

**Paired with Wild Blueberry Chèvre**

## 2022 HENRY'S RED WINE

A blend of our estate vineyard in proportion of what was harvested: 48% Syrah, 40% Malbec, and 12% Petite Sirah. **\$52**

**Paired with 1000 Day Aged Canadian Cheddar**