

PREMIUM WINE TASTING

\$30

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

GLASS OF WINE \$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 Mitica Goat Cheese Dusted in Toasted Corn Flour

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

2021 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 Apple Walnut Smoked Cheddar

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