

An Evening with Nonni

Sauvignon Blanc

Introducing our first featured wine of the season, Nonni Sauvignon Blanc. Enjoy this Prix fixe menu designed by Chef Sean to complement and enhance the wine.

— ■■ SOMETHING TO START ■■ —

Choose one

Shiitake Mushroom Bisque

Roasted shiitake mushrooms blended with luscious cream, finished with cognac and topped with chives

Field Greens

Baby greens topped with crumbled blue cheese, roasted walnuts and green grapes with house made honey and herb vinaigrette

— ■■ ENTRÉE SELECTIONS ■■ —

Formula Fed Veal Chop

Dutch bone-in veal chop char-grilled and served with parmesan risotto and a caper herb chimichurri

Roasted Sea Bass

Delicate filet with a roasted tomato butter sauce served alongside Yukon whipped potatoes and charred asparagus



Nonni Sauvignon Blanc

Angulo Innocenti Viticultores, La Consulta-Uco Valley Mendoza,
Argentina

The grapes grown to make this 100% Sauvignon Blanc come entirely from La Consulta, which is in the very southern tip of the Uco Valley, about 75 miles to the south of Mendoza. The district ranges in altitude from 3,000 – 3,500 feet above sea level. This provides for warm sunny days, lending the grapes a rich concentration of fruit flavors together with a soft texture. The cool mountain nights contribute to intense floral aromatics and a racy acidity. Although most of the land produces Cabernet Sauvignon and Malbec, there are many small production hectares of grapes such as Tempranillo, Torrontés, and Sauvignon Blanc. The “Nonni” (meaning grandparents) Sauvignon Blanc was produced as a tribute to both Pedro’s and Angel’s dedication to sustainable viticulture and excellent wines. It has a crisp mouthfeel with a structured, somewhat saline finish, and aromas of dried apricots and citrus. We hope you enjoy this fresh and vibrant varietal that is perfect for pairing with salads, delicate meats, and fish; or simply cooling off in the afternoon after a great day at the beach.

