



HONIG WINE DINNER

4.15.26

WELCOME

Sauvignon Blanc, Honig 2024
Ceviche Tostada & Bacalao Croqueta

TO START

Sauvignon Blanc, Honig 'Rutherford' 2023
Shellfish Soup with Fried Oyster Garnish

TO FOLLOW

Cabernet, Honig 2022
Cabernet, Honig 'Bartolucci Vineyard' 2021

Pan Roasted Salmon with Soy Honey Glaze

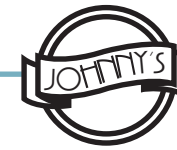
or

Braised Beef Shortrib with Red Wine Reduction

Served with Smashed Potato, Sauteed Greens,
& Roasted Sweet Potatoes

TO FINISH

Late Harvest Sauvignon Blanc, Honig 2019
Strawberry Lemon Cheesecake



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