



Caymus WINE PAIRING EXPERIENCE

Enjoy an exclusive four course menu,
paired with wines from the Wagner Family portfolio
\$145 per person**

RECEPTION

emmolo, **sauvignon blanc**, napa valley, california 110 cal

PAIRED WITH

TOMATO & MOZZARELLA CAPRESE SKEWERS 60 cal per piece

STARTER

mer soleil, **chardonnay**, “reserve”, santa barbara county, california 130 cal

PAIRED WITH A CHOICE OF

LOBSTER BISQUE 210 cal OR HARVEST SALAD 360 cal

ENTRÉE

caymus, **cabernet sauvignon**, napa valley, california 130 cal
&

mer soleil, **pinot noir**, “reserve”, santa lucia highlands, california 120 cal

PAIRED WITH A CHOICE OF

8 OZ FILET* 500 cal OR 12 OZ RIBEYE* 1030 cal

SERVED WITH

creamed spinach 350 cal | garlic mashed potatoes 240 cal

DESSERT

coffee & tea

PAIRED WITH

CHEESECAKE WITH FRESH BERRIES 1280 cal

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

**Includes four 5oz. glasses of wine per person. Additional wine available for purchase, please see your sales manager for details.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.