

# Wine Dinner

\$225 per guest

Not inclusive of tax and gratuity



## A Sommelier-Guided Tasting Experience

**April 28, 2026**

### **Beef Carpaccio – Australian Wagyu (Score 8–9) Fresh-baked focaccia**

Wine Pairing:

**2023 Long Shadows 'Cymbal'**

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### **Endive Salad**

Wine Pairing:

**2023 Long Shadows 'Dance'**

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### **Tableside Pasta in a Cheese Wheel**

36-month aged Pecorino Romano

Wine Pairing:

**2021 Long Shadows 'Pedestal'**

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### **Wagyu Bavette Steak**

Sliced bavette with mushroom cream sauce

Sugar snap peas

“Death by butter” mashed potatoes

Wine Pairing:

**2022 Long Shadows 'Feather'**

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### **Lemon Citrus Sorbet**

Wine Pairing:

**2024 Long Shadows 'Poet's Leap'**

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### **Olive Oil & Lemon Zest Cake**