

# CHRISTAKIS

*Fall Wine Pairing Dinner*

*Featuring*

GUNDLACH BUNDSCHU WINERY

*Special guest Katie Bundschu | Owner*

*Wednesday, October 2, 2024*

*Food & Wine Pairing by Chef Katherine Boucher*

*Preparation by Chef Nick Rodriguez*

*Roasted Beet + Burrata Toast*

*with Hot Honey + Chives*

*Gundlach Bundschu Sauvignon Blanc, Sonoma 2022*

*Grilled Prawns with Creamy Polenta,*

*Old Bay Croutons + Calabrian Chile*

*Gundlach Bundschu Chardonnay. Sonoma 2022*

*Crispy Chicken Thighs*

*with Dates + Caramelized Lemon*

*Gundlach Bundschu Pinot Noir, Sonoma 2021*

*Linguini with Lamb Ragu,*

*Black Pepper Ricotta, Pistachios + Mint*

*Gundlach Bundschu Mountain Cuvée, Sonoma 2022*

*Wagyu French Onion Slider*

*with Gruyère + Arugula*

*Gundlach Bundschu Cabernet, Sonoma 2021*

*Fall Pear Crostata*

*Tawny Port or Lost Bean Organic Decaf*

LIMITED SEATING | 135 DOLLARS