



W I N E B A R W E D N E S D A Y

Come Check Out Waco's Newest Wine Bar experience.

All of our wines will be offered by the glass or bottle in an intimate setting, with amazing dinner, appetizer and dessert options.

We even curate a wine pairing to enhance a special chef-curated, 3-course meal! Meal \$40, Pairing \$25

Course 1:

Ahi Tuna Salad.

Spinach, Feta, Avocado, Cucumber, Carrot, Lemon Vinaigrette

Wine Pairing: Santa Margherita Rose
Floral, with a Hint of Red Berry and Fresh Acidity

Course 2:

*Seared Grouper on Cajun Rice
Lemon-Butter Lobster Sauce*

Wine Pairing: Michele Chiarlo Barbera d'Asti
Red Fruit and Bright, Tart-Cherry Acidity with Subtle Smoke
Balance the Richness of This Dish

Course 3:

Fruit Tart

Wine Pairing: Goldeneye Brut Rose
Stonefruit, Gardenia, Lemon Curd and Bright Red Raspberry