



# BRIX WINE DINNER

03.22.2023

## HORS D'OEUVRE

Rustic Caviar Toast Points with a Coastal Flair  
Wine: THACHER 2020 "Own Rooted" Chenin Blanc

## FIRST COURSE

Farm to Table Rustic California Panzanella Salad  
Tomatoes, Olives, Avocado, Piquillo Peppers, Crusty Bread, Creamy Peppercorn Dressing  
Wine: CORDANT 2020 Resolution Blend  
45% Grenache Blanc, 40% Roussanne, 10% Picpoul Blanc, 5% Viognier

## SECOND COURSE

Brick Chicken Thighs, Smashed Potatoes, Sautéed Broccoli Rabe  
Wine: CORDANT 2019 "Hyperbole" Pinot Noir

## THIRD COURSE

Skirt Steak Flautas on Flour Tortilla with Salsa Verde, Saffron Rice  
Wine: NELLE 2019 Grenache

## MAIN COURSE

Pork Porchetta with Mushroom Risotto  
Wine: NELLE 2019 Bedlam Blend  
50% Syrah, 35% Grenache, 15% Petit Syrah

## DESSERT

Angel Food Cake with Mixed Berry Compote and Chantilly Foam  
Wine: CORDANT 2019 "The Terraces" Reserve Syrah

