

*This is our carefully curated wine pairing, thoughtfully designed to complement and enhance each course of our flavor journey. Please note that changes may occur due to seasonal availability.*

## **2024 VARIA**

*Il Mortellito | Sizily | Italy*

## **2023 ASSYRTIKO WILD FERMENT**

*Gaia | Santorini | Greece*

## **2017 ANIMA VITEST**

*Thomas Pichler | South Tyrol | Italy*

## **2024 HOP NAT**

*Schuh am Elbstrom | Saxony | Germany*

## **GRÜNER VELTLINER 1. LAGE RIED COLLIN**

*Fuhrgassl-Huber | Vienna | Austria*

## **LA SOLANA**

*Suertes de Marqués | Tenerife | Spain*

## **2019 RIESLING BRAUNEBERGER**

**JUFFER GG** *to our additional course* 

*Fritz Haag | Mosel | Germany*

*for every beverage pairing plus 19*

## **2016 ESPUMANTE AQUA VIVA BLANC DE NOIRS**

*Niepoort | Bairrada | Portugal*

## **STRAWBERRY BLOSSOM**

*Amabuki | Saga | Japan*

