



PEZVELA

— FUSION KITCHEN —

AN EVENING IN THE VINES

WINE TASTING DINNER

AN ELEGANT JOURNEY THROUGH
SONOMA AND NAPA FEATURING
EXCEPTIONAL VINTAGE ESTATE
SELECTIONS.

◆ FEATURING ◆

Copain Daybreak White Blend 2024

Matanzas Creek Chenin Blanc 2024

Hartford Court Russian River Valley Pinot Noir 2023

Freemark Abbey Napa Valley Cabernet Sauvignon 2021

Anakota Knights Valley Cabernet Franc 2022

*An Eclectic Selection of Five Dinner Courses
Courtesy Of Chef Sergio Riglos*

LIMITED TO 25 GUESTS

WEDNESDAY MARCH 18TH

6:00 - 9:00 PM

\$150 per person

+ tax and service fee

2875 SE Ocean Blvd, Stuart, FL

FOR MORE INFORMATION:

Pez-Vela.com

AN EVENING IN THE VINES

MENU

STARTER

COPAIN DAYBREAK WHITE BLEND 2024

AMUSE-BOUCHE

GRILLED CAULIFLOWER FLORET PARSLEY-MINT
SALSA VERDE

1ST COURSE

MATANZAS CREEK CHENIN BLANC 2024

HAMACHI CRUDO

HAMACHI, YUZU SOY, RADISH & JALAPEÑO, MICRO
CILANTRO

2ND COURSE

HARTFORD COURT RUSSIAN RIVER VALLEY PINOT NOIR 2023

TRUFFLED RAVIOLO

BLACK TRUFFLE, RICOTTA, CHESTNUT, LION'S MANE
MUSHROOM, HEIRLOOM BRODO

3RD COURSE

FREEMARK ABBEY NAPA VALLEY CABERNET SAUVIGNON 2021

CHIVE-CRUSTED LAMB LOLLIPOPS

LAMB LOLLIPOPS, JAPANESE SWEET POTATO, MISO
BUTTER, HIBISCUS REDUCTION, DIJON GLAZE, CHIVES

4TH COURSE

ANAKOTA KNIGHTS VALLEY CABERNET FRANC 2022

VELA PANNA COTTA

DARK AMAZONIAN CACAO, PANNA COTTA
BLACKBERRY COMPOTE, CRISPY MINT