

WARNEY CELLAR AND TAP

JACKSON FAMILY WINE DINNER \$160
APRIL 28, 2026

COURSE 1

scallop duo
scallop ceviche + seared diver scallop
citrus | sweet pea | mango | basil oil
COPAIN 'DAYBREAK' MALVASIA BIANCA BLEND, SONOMA

COURSE 2

caramelized leek tart
chevre | citrus & asparagus salad
MATANZAS CREEK CHENIN BLANC, CALIFORNIA

COURSE 3

homemade pappardelle
duck ragout | rosemary | balsamic
TENUTA ARCENO 'IL FAUNO' SUPER TUSCAN, ITALY

COURSE 4

beef duo
braised short rib + petit filet mignon
yukon gold potato | truffle oil
LA JOTA MERLOT, NAPA

COURSE 5

petit fours
shortbread | hand dipped chocolates
SURPRISE