

# Master Sommelier Pairing

## menu



## Food

### Gravity Haus

#### First Course

Salmon Crudo /  
Creme Fraiche, Gold  
Beets, Dill, Quinoa

#### Second Course

Watermelon &  
Burrata / heirloom  
tomatoes, cashew,  
basil

#### Third Course

Glazed Pork Belly /  
Cabbage Sabal,  
sesame aioli, English  
cucumbers

#### Entree

Wagyu NY Strip / Yukon  
Gold Potato Puree, Baby  
Zucchini, Pearl Onions,  
Bordelaise

#### Dessert

S'More Baked Alaska /  
Caraibe 66% semifreddo,  
Graham Cracker, Cocoa  
Nib

## Wine Pairing

### Master Sommlier Selection

#### First Course

Saldo Chenin Blanc

#### Second Course

Booker "Pink" Rosé of  
Grenache

#### Third Course

Booker "My Favorite Neighbor"  
Cabernet Sauvignon

#### Entree

Booker "Fracture" Syrah;  
Booker "Oublié" Red

#### Dessert

Coffee