

Jayson | Pahlmeyer
PAHMEYER

Wine Dinner Presented by

EPIC
CHOPHOUSE

RECEPTION

"J" Cuvée Sparkling

Scallop on the Half Shell Laced with Roasted Red Pepper Cuvée Buerre Blanc,
Blood Orange Suprêmes, Finished with Micro-Amaranth Greens

1ST COURSE

Jayson Sauvignon Blanc

Watermelon Gazpacho, Prosciutto di Parma Wrapped Shrimp,
25-year Aged Balsamic Vinegar

2ND COURSE

Pahlmeyer Merlot

Braised Short Rib Raviolis, Red Wine Reduction,
Topped with Roasted Shiitake Mushrooms and Potato Hay

3RD COURSE

Jayson Cabernet

Legendary Wellington Center Cut Filet enveloped in Duxelle
Mushroom Reduction & Flaky Puff Pastry, Cab Foie Gras Glaze de Viande

4TH COURSE

Jayson Red Blend

Artisinal Cheese, Mousse and Berries Sampler



Lux Wines

PURVEYORS OF FINE WINE

SCAN TO VIEW THE FULL PORTOFLIO OF LUX WINES