

TERCERO WINES DINNER

November 12, 2025 @ 6pm

ROASTED HEIRLOOM CARROT SALAD

House Made Ricotta, Meyer Lemon Balsamic Vinegar, Thai Basil, Crispy Quinoa

(2020 Mourvedre Rose)

ROOT VEGETABLE GRATIN

Parsnips, Rutabaga, Chioggia Beets, Yams, Yukon Golds, Herbs

(2020 Grenache, Spear Vineyard)

PAN ROASTED PACIFIC COD

Brown Butter-Cauliflower Puree, Grilled Spring Onions, Red Wine-Bacon Sauce

(2015 Verbiage Rouge Red Blend)

SHORT RIBS MARBELLA

Dried Plums, Green Olives, Capers, Oregano, Celery Root Puree

(20115 Syrah, White Hawk Vineyard)

MARKET PEAR CRISP

Oatmeal Streusel & Ginger Ice Cream

(2021 The Outlier Dry Gewurztraminer)

Dinner \$70

Wine Pairing \$ 55

Visit

www.tastewbk.com

for reservations