



Winemaker Dinner

Special Guest and Winemaker – Bibiana Gonzales Rave

Thursday, November 14th, 6pm

Tasting Menu - 55, Wine Pairings – 80 + tax + service charge

FIRST

PARSNIP & CARROT SALAD + (VG, GF, NF) + arugula, cranberry vinaigrette, pumpkin seeds

Alma de Cattleya '22 | CHARDONNAY | Sonoma

SECOND

CAPUTO'S BURRATA + (VG, GF) + Honey roasted pears, toasted almond, Calabrian chili vinaigrette, Saba, arugula

Shared Notes '23 | SAUVIGNON BLANC/SEMILLON | Russian River Valley

THIRD

FAROE ISLAND SALMON + (GF, NF) + Masala cauliflower velouté, sweet and sour peppers, snow peas

Alma de Cattleya '22 | PINOT NOIR | Sonoma

FOURTH

CRISPY DUCK LEG + (NF) + farrotto, braised cabbage, shredded duck, charred lemon

Cattleya 'The Reward' '22 | SYRAH | Sant Lucia Highlands

FIFTH

CHOCOLATE CAKE + raspberry cake, gelato

Hosted by Pago Founder & Sommelier – Scott Evans & Pago Executive Chef – Jon Dubois

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