

# MAZE ROW WINE DINNER

CRAFTED BY CHEF JOSE MEJIA

*March 12, 2026 | \$180 per person*

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## FIRST COURSE

POINT REYES OYSTERS  
*Cucumber & Kumquat Mignonette*

*Saint Clair, Wairau Reserve, Sauvignon Blanc,  
New Zealand, 2022*

## SECOND COURSE

SICILIAN CARPACCIO  
*Tuna, Capers, Shallot, Lemon, Grilled Bread*

*Tornatore, Etna Bianco  
Italy, 2024*

## THIRD COURSE

IBERICO PORK RAGU  
*Braised Iberico Pork, Mushrooms,  
24-Month Aged Reggiano Parmigiano*

*Tornatore, Pietrarizzo Rosso  
Italy, 2020*

## FOURTH COURSE

ROASTED LAMB  
*Merguez Sausage Filled Lamb Saddle,  
Creamy Polenta, Charred Rapini, Lamb Jus*

*Tornatore, Etna Rosso  
Italy, 2022*

## FINI

*Tiramisu with Chocolate Gelato*