

CAYMUS VINEYARDS

WINE PAIRING DINNER

NOVEMBER 11, 2026

FIRST COURSE

SEARED DIVER SCALLOPS

Sweet Corn Purée | Crispy Pork Belly | Heirloom Tomato | Basil Oil | Champagne Gastrique
Conundrum 2024 White Blend

SECOND COURSE

HEIRLOOM BEET & BURRATA

Roasted Golden & Red Beets | Stracciatella Burrata | Baby Arugula | Blood Orange | Candied Pistachios | Prosciutto di Parma | Aged Balsamic | Citrus Vinaigrette
Bonanza Chardonnay

THIRD COURSE

PRIME CENTER-CUT FILET MIGNON

Truffle Potato Pave | Charred Asparagus | Purple Cauliflower | Roasted Cipollini Onion | Wild Mushrooms | Cabernet-Madeira Jus
Caymus 2023 Napa Valley Cabernet Sauvignon

FOURTH COURSE

BOURBON VANILLA CRÈME BRÛLÉE

Dark Chocolate Espresso Crumble | Salted Caramel | Fresh Blackberries | Chocolate Tuile
Nurseryman Napa Cabernet



Novmeber 11 | 6:30 pm

To Purchase Tickets Visit
moodygardens.org

\$150 per person includes tax & gratuity
for more information call 409-683-4404

