



HONIG

VINEYARD & WINERY

MARCH 10, 2026 FROM 6-9PM
\$145 Per Person, tax & gratuity not included

AMUSE BOUCHE

Chefs Seasonal Specialty

FIRST COURSE

Scallop Carpaccio

yuzu honey, fresh mild green chilis, melon, puffed rice

Wine Pairing

Honig Sauvignon Blanc

SECOND COURSE

Bison Short Rib

creamy polenta, wild mushrooms, crispy fennel, braising jus

Wine Pairing

Cabernet Sauvignon, Napa Valley, 2022

THIRD COURSE

Beef Duet

3oz top cap & 3oz strip steak, pomme pont neuf, roasted cippolini, napa demi sauce

Wine Pairing

Cabernet Sauvignon, Bartolucci Vineyard, 2021

FOURTH COURSE

Beignet

honey suckle beignet, blood orange ice cream

Wine Pairing

Sauvignon Blanc, Late Harvest, 2024