



# HIGH STREET WINE CO

RESTAURANT WEEK: 01.21.19 - 02.02.19

*Wine, just like food, can be tasted in progression, and it should be in harmony with your food.*

**\$35**

## **COURSE 1, 'THE APPETIZER'** <pick one>

- BUBBLES = Jansz Rosé + Mt Tam, Cow Cheese
- CRISP WHITE = Rezabal Txakolina + Ossau Iraty, Sheep Cheese
- DRY ROSÉ = Houchart + Rosette de Lyon, Cured Pork

## **COURSE 2, 'THE ENTRÉE'** <pick one>

- TEXTURED WHITE = I Clivi Friulano + Sapore del Piave, Cow Cheese
- LIGHT RED = JM Garcia Mencia + Smoked Duck
- BOLD RED = Paternoster Aglianico + 'Gin & Juice,' Lamb & Pork

## **COURSE 3, 'THE DESSERT'** <pick one>

- FRUITY & FLORAL = Carmes de Rieussec Sauternes + MitiBleu Cheese
- CHERRY & CHOCOLATE = Quinta do Noval LBV Port + Askinosie Chocolate
- CARAMEL & NUTS = Rare Wine Co Boal Madeira + Candied Pecans

*Balancing flavor is chemistry,  
so to get the full effect, we discourage substitutions.*