



**Food and Wine Menu for the Wine Pairing  
(3-4:30PM)**

**Dukkah Shrimp**

Shaved fennel, parmesan, Meyer lemon vinaigrette  
(gluten-free)

Vegetarian option: Shaved fennel, parmesan, Meyer lemon vinaigrette  
2017 Locus Sémillon

**Caprése Pastry Square**

Phyllo, sun-dried tomatoes, mozzarella, basil  
(vegetarian, nut-free)  
2016 Locus Sud

**Wild Mushroom Risotto**

(vegetarian, gluten-free, nut-free)  
Vegetarian option: Stilton

**Post-Tasting Drinks Menu (4:30-7PM)**

Any wine Locus offers plus  
Locus' house-made mulled wine  
Beer - 3 local beers per our extended liquor license  
Mineral Water, Orange and Lemon-flavored Pellegrino brand sodas

**Post-Tasting Food Menu**

**Pastry squares**

2 different kinds, on layers of phyllo brushed with milk and eggs:  
4-cheese (vegetarian, nut-free)  
lamb and caramelized onions (nut-free)

**Meze platters**

with hummus, babagannoush, nuts, olives, fresh fruit, gluten-free crackers and pita  
(vegetarian, dairy-free, gluten-free with crackers)

**Leek, Wild Rice and Chestnut Flatbread**

cauliflower crust, vegan bechamel  
(vegetarian, dairy-free, gluten-free)

**Cheese and Charcuterie boards**

3 cheeses, 3 meats. House-made jam, mustard, fresh fruit, crackers and crostini  
(selectively vegetarian)

**Salted caramel double chocolate brownies**

Fresh fruit  
(vegetarian, nut-free)

**Beet, Ginger and Orange Sorbet** – on demand for those with dietary restrictions  
(vegan, gluten-free, nut-free)