WINE & SPIRITS
EVENTS 2026

Jayson by Pahlmeyer

DINNER

Dec. 1ST, 2026

AMUSE-BOUCHE

GRAVLAX SALMON
Yuzu Gel, Garlic Aioli, Edible Spoon

COURSE 1
Sauvignon Blanc, 2024

GRILL AND CHILL SHRIMP
Shaved Fennel Salad, Dried Apricot, Cucumber, Lemon Ginger Vinaigrette

COURSE 2
Chardonnay, 2024

GRILLED SEABASS
Grapefruit Gastrique, Fondant Celery Root, Watercress

INTERMEZZO

CUCUMBER & GIN GRANITA
Micro Basil

COURSE 3
Red Blend, 2023

SEARED LAMB CHOP
Stone Fruit Glaze, Gold Beets, Trumpet Mushroom

DESSERT
Cabernet Sauvignon, 2023

POACH PEAR IN ALMOND TART
Drizzled with Chocolate Sauce

DUKE'S STEAK HOUSE®