

# AUBERGINE

## **Wine Pairing - \$250 per person**

This wine pairing is designed to allow us to showcase some of our favorite wines from around the world. These include up and coming producers and classic, established producers. This pairing will feature sake, champagne, white, red, and dessert wine.

## **Champagne Pairing - \$250 per person**

The Champagne pairing is an ode to chef and my love of the wines of Champagne, the famous region in Northern France. It is an opportunity to highlight the broad stylistic array of wines produced in the region, and how versatile they can be with food. In this pairing, we highlight both still and sparkling wines from the region, including wines from small, family run estates, and larger big houses,

## **Reserve Pairing - \$495 per person**

This pairing allows us to dive deep into some of the most coveted wines in the world. Classic regions and famous producers, as well as wines with a significant amount of age from celebrated vintages are showcased in this pairing. This allows us to assemble an experience celebrating our love of the finer things in life.

## **Zero Proof Pairing - \$125 per person**

This is our nonalcoholic option that consists of an assortment of beverages, mostly created in-house, with seasonal ingredients. We also highlight select nonalcoholic wines and wine alternatives.

## **Corkage - \$100 per bottle**

750 ml bottle with a two bottle maximum  
(or 1 magnum with a 1 bottle maximum)

