



TABLE SALT TAKES A BACK SEAT!

4th ANNUAL SALT AND SPARKLING WINE DINNER

featuring Chef's homemade salts utilizing methods such as dehydration and freezing with liquid nitrogen.

Chef Janine Falvo,
Sommelier Chris Sawyer
and Gloria Ferrer
Illustrate Perfect Pairings

Demonstrating the wisdom behind classic pairings, guests will experience how well salt and sparkling wine pair together.

Sunday, March 14th
2pm

\$95 for five courses
plus wine pairing

To make a reservation, call us at 707-931-2042
See you soon!

