

WINE PAIRING DINNERS

Santa Barbara wines are hot!! Wine and food pairing dinners are a great way to get in on the thing everyone is talking about. The Quantum/Mondial principals have cultivated long-standing relationships with local wine makers allowing for a wonderful selection. With enough advance notice, they can even get the winemaker to make a personal appearance.

A note about wine dinner pricing: Pricing below is for food only. Wine is charged for by bottle based upon consumption. Bottle pricing is noted to the right of each suggested bottle. Substitutions are available for both food and wine options.

MENU OPTIONS

{\$45++} Sideways in Santa Barbara

{i}

"steak sandwich" / filet mignon, caramelized onions, watercress, shallot mustard
smoked salmon / dill crepe, lemon crème fraiche, radish sprouts
potato-raisin-green olive empanaditas / cumin-pasilla aioli

03 au bon climat chardonnay, santa barbara county {\$34}

{ii}

tomato confit & crabcake napoleon
mixed sweet greens, caper chive sauce

sanford pinot noir vin gris, santa rita hills {\$30}

{iii}

fennel crusted rack of lamb
roasted pepper & sultana marmalade, haricots verts, potato tart

03 hicthing post highliner pinot noir, santa barbara county {\$80}

{iv}

chocolate & hazelnut "strudel"
homemade cinnamon ice cream, chocolate ganache

* Wines are subject to availability. Pricing may vary.

{ \$55++ }

Pinot Lovers

{i}

tamarind grilled shrimp / sweet chili dipping sauce
jerk marinated chicken skewers / guava-soy glaze
blue cheese & walnut tartlets / caramelized onions, thyme, balsamic reduction

nv gruet blanc de noir {\$32}

{ii}

tuna tartare
cucumber-avocado relish, asian pear carpaccio, crispy wonton strips

03 bonaccorsi pink monkey, santa rita hills {\$42}

{iii}

heirloom tomato salad
warm goat cheese strudel, micro greens, banyuls syrup

03 makor pinot blanc, santa ynez valley {\$30}

{iv}

sliced tenderloin of organic beef
sauce au poivre, parsnip puree, roasted shallots, wild mushrooms

02 flying goat pinot noir, rio vista, santa rita hills {\$74}

{v}

chocolate tartlets
peanut butter ice cream, pinot noir caramel sauce

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Terms & Conditions

Duration: Events may last for four hours. Each additional half hour will be charged at \$150.

Minimum Expenditure: There is a minimum expenditure of \$1250. This amount applies to food, wine & beverages only. 20% staffing charge and 7.75% sales tax will be added to all charges.

Guarantee: Attendance must be confirmed {72} hours in advance prior to the date. This number is considered the guarantee and may go up but may not go down. If no guarantee is received prior to that time, the assumption will be made that the estimated number of guests based on the original reservation is correct; charges will be made accordingly.

Deposit: A \$1000 deposit is required to secure the date. This deposit is refundable up to 30 days prior to the date.

Payment: Full payment is due at the conclusion of the event.

Staffing Charge: A 20% staffing charge is added to all food, wine & beverage. This is not considered a gratuity. All gratuities are at the discretion of the client.

Sales Tax: 7.75% (Please note that California State Law stipulates that a staffing charge is taxable.)

Valet Parking: Valet parking is required for events of 15 guests or larger. 1 parker is required for each 25 guests. The cost is \$35 per valet per hour. The minimum cost for valet is \$140.