

KRUPP BROTHERS

Table 13 welcomes Sandy Huffine, Executive VP from Krupp Brothers Winery! Sandy will be sharing the stories & secrets of this special vineyard & its wines.

**Please join us on Thursday, April 25, at 6:00pm
\$195 per person + tax and gratuity**

Crostini with Mango Chutney, Fresh Sliced Pears,
& Pt. Reyes Bleu Cheese

Paired with Damsel Rosé, 2022

Crab Salad with Baby Greens, Asparagus, & Fried Goat Cheese

Paired with Krupp Brothers Chardonnay, 2019

Parmesan Crusted New Zealand Lamb Lollipops with
Candied Sweet Potatoes & Dark Cherry Drizzle

Paired with Black Bart Syrah, 2019

Buffalo Tenderloin Au Poivre with
Mashed Potato Gratin & Sauteed Baby Spinach

Paired with Veraison Cabernet Sauvignon, 2021

French Apple Cake with a Slice of Aged Manchego

Paired with The Water Witch, 2021

