# ONYX EXPERIENCE

*Thursday,*
*February 12, 2026*

## Pairing I | 2014 Signature Series Cabernet Sauvignon
### Beef Wellington Bite
*Puff pastry with beef tenderloin, mushroom duxelles and prosciutto*

## Pairing II | 2014 ONYX
### Fois Gras Wonton
*Toasted pistachio filled with fois gras, crispy chicken skin and toasted sesame seeds, topped with a miso-brandy ponzu*

## Pairing III | 2014 Arch Terrace Malbec
### Prosciutto-Melon Crostini
*Prosciutto & melted brie topped with honeydew & pickled watermelon rind, drizzled with a balsamic reduction & on top of a house-made toasted crostini*

## Pairing IV | 2022 ONYX
### Personal Lasagna
*Stuffed with sausage sauce, smoked mozzarella, sage & basil*

## Pairing V| 2014 Signature Series Merlot
### Melon Koho Seaweed Wrap
*Melon marinated Koho, chilli carrot and pomegranate wrapped in Seaweed drizzled with Yuzu vinaigrette and chive oil*

## Pairing VI | 2014 Signature Series Cabernet Franc
### Lobster Duxelles Croquettes
*Soy-poached lobster with Chantelle mushroom duxelles in a rhubarb-port reduction*

## Pairing VII | 2014 Signature Series Petit Verdot
### Caramel Pecan Brittle
*Topped with a Gruyere Cheese Custard*

TERRA BLANCA