

An Evening of Croatian Wine & Cuisine

October 28, 2026

Welcome

TOMAC FAMILY WINERY "BRUT NATURE", PLESIVICA, CROATIA NV 100% PINOT NOIR

First Course

CROATIAN CHARCUTERIE

Wine Pairing

VOSTINIC KLASNIC "VK", MOSLAVINA, CROATIA '25 SKERLET

Second Course

SHRIMP BUZARA

Sautéed shrimp in white wine garlic sauce, served with grilled baguette

Wine Pairing

SAINTS HILLS "MALA", ISTRÍA, CROATIA '24 MALVASIJA

Third Course

FUŽI & WHITE TRUFFLES

Croatian traditional hand-rolled pasta with prized local white truffles

Wine Pairing

TOMAC WINERY, PLESIVICA '21 100% PINOT NOIR

Fourth Course

PAŠTICADA

Slow-braised beef cooked in a fragrant sweet and sour sauce, served with gnocchi

Wine Pairing

SAINTS HILLS "BLACK DALMATIAN", PLESIVICA '21 100% PLAVAC MALI

MILOS "STAGNUM", PELJESAC PENINSULA, CROATIA '07 100% PLAVAC MALI

Fifth Course

FRITULE

Croatian mini donuts, dark chocolate, cherry compote

Wine Pairing

MILOS "STAGNUM" '15 100% PLAVAC MALI DESSERT WINE

**Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Please inform your DTR server of any food allergies.*