

# FLAGSHIP® FIRST Dining

## Wine

CURATED BY MASTER SOMMELIERS  
BOBBY STUCKEY + DESMOND ECHAVARRIE

### Flagship First Dining Collection

Hudson Vineyards Chardonnay, Carneros, California  
*tart lemon, ripe apple, almonds, brioche*

Pagodes de Cos d'Estournel, Bordeaux, France  
*rich and opulent palate, ripe fruit, smooth tannins*

### Sparkling and Rosé

Krug Grande Cuvée, Champagne, France  
*toasted bread, hazelnuts, marzipan, ripe and dried fruit*

Lorenza Rosé, California  
*vibrant acidity, bright strawberry, jicama, white peaches*

### White

Zarate Albariño, Val do Salnes, Rías Baixas, Spain  
*white flowers, yellow apple, orange zest, pure mineral*

Casino Mine Ranch Vermentino,  
Amador County, California  
*crisp Anjou pear, grapefruit, fresh pineapple, lemon zest, guava*

Talley Vineyards Estate Chardonnay,  
Arroyo Grande Valley, Central Coast, California  
*juicy and bright, peach nectar,  
wet river rock, slightly toasty finish*

### Red

Tenuta della Terre Nere Etna Rosso, Randazzo, Italy  
*tart cherry, dried herbs, sweet spices, smoke*

Zuccardi Concreto Malbec, Mendoza, Argentina  
*ripe strawberry, cherry and plum,  
subtle herbal character, balanced acidity*

Miner Family Cabernet Sauvignon,  
Napa Valley, California  
*bold and vibrant, blackberry, licorice, tobacco, cassia*

## Signature Cocktails

Flagship Lemonade  
*bold blend of Garrison Brothers bourbon, lemon, mint,  
simple sugar, ginger ale and aromatic bitters*

The OG&T  
*trio of St. George gin, meyer lemon juice and tonic  
with atomized St. Germain and lemon peel*

LA Fashioned  
*an old classic made new with Greenbar Slowhand whiskey and  
orange bitters, Demerara sugar, fresh-squeezed orange wedge,  
topped with an apricot-brandied cherry and orange peel*

Far Eastside  
*a bubbly, citrus forward cocktail that combines  
Chorboy green tea vodka, freshly squeezed lemon juice  
and soda topped with mint*

Sugar & Spice  
*a twist on the classic Negroni featuring Appleton  
Estate rum, Compori and sherry*