

M.O.H

market on houston

\$50 Wine Tasting Menu

Friday, December 18th at 6:30pm

Wave One

Charcuterie with cheese with our
Market on Houston jelly spread

Wine Pairings

Migration Pinot Noir, Mendocino, California

Shows a deep ruby red color with beautiful clarity. Aromas of black cherries & boysenberries. Flavors on the palate of bright ripe fruits to make a long supple finish.

Walt "Gap Crown Vineyard" Pinot Noir Sonoma, California

This Pinot Noir glows with a deep purple hue that is complemented by blueberry & blackberry aromas.

The tastes of raspberry, chocolate, violets,
And brown spices jump off the palate.

Emmolo Merlot, Napa Valley, California

With a bright violet color and a spicy intensity on the nose that gives off hints of blackberry, violet and cola. This wine stains the palate with cherry & dark berry flavors.

Two Hands "Bella's Garden" Shiraz Barossa Valley Australia

Spearmint, plum, cherry fruit, and hints of spice and licorice is what you'll smell with this richly aromatic wine. Medium-bodied and elegant with fleshy plum fruit, rose, and lavender will make your palate race for another glass

Wave Two

Grilled quartered quail with fig compote and
Mosto d'uva blanco

Wine Pairings

Stolpman L'Avion White Blend Santa Ynez Valley, California

Aromas of honeycomb, jasmine tea, Asian pear, and freshly ground nutmeg erupt in the glass with an oily palate that is followed a mineral finish.

Dutton-Goldfield Chardonnay Russian River Valley, California

Citrus aromas lean toward Meyer lemon and tangerine. Lemon sourball, ripe pear and a touch of green apple fill out the fruit profile.

Ramey "Hyde Vineyard" Chardonnay Carneros, California

Poached pear, peach nectar and mace round out the floral aromas. With a smooth long finish that lingers with spices and minerals.

Craggy Range Sauvignon Blanc Martinborough, New Zealand

Flavors of lime, passionfruit and white peaches to show alongside the dry, mineral sensation on the palate.

Wave Three

Fried lamb lollipops with candied grape tomato
paired with moutarde au miel

Wine Pairings

Ca'Marcanda Promis Red Blend, Tuscany, Italy

The aroma is bright and fruity with a jammy nose. This delightful wine combines the elegance and suppleness of Merlot with some Syrah and Sangiovese blended in.

Trincherio "Mario's Vineyard" Cabernet Sauvignon Napa Valley, California

Toasted oak, dark cherry, and spice is what you'll find on the nose of this wine. Along with candied fruit and earthy spice, envelop the senses to make a nice finish.

Penfolds Bin 389 Cabernet Sauvignon, Shiraz blend South Australia

Deep purple color that displays pure cassis and black cherry in the aromas. Balanced between vibrant acid and a medium level of tanins this wine finishes Long and spicy with great aging potential.

Duckhorn Cabernet Sauvignon Napa Valley, California

Blended perfectly to show off the structure and complexity of Cabernet. With wild berry layers that is supported by earthy undertones on the nose. Fresh herb and mint, eucalyptus and sage to go along with the oak inspired coconut macaroon to hit your palate.