



winemaker DINNER

EXECUTIVE CHEF TODD SICOLO

Long... is the fall here yet?

Saturday, August 13, 2022

Reception 6:15 pm | Dinner 7:00 pm

GOLD

Spend an intimate evening at our historic dining room, GOLD. Enjoy city views and our southwest hospitality while relishing in an elaborate culinary experience that explores local culinary and wine flavors of the region with this delightful farm to fork menu.

Highlights include a five-course menu by Westward Look Executive Chef Todd Sicolo, a signature welcome cocktail, and curated wine selections by Southern Glazer's Wine.

\$110 per person includes tax & gratuity

Reservations required at
opentable.com/gold or 520-917-2950



WESTWARD LOOK

WYNDHAM GRAND RESORT & SPA

The Soul of the Southwest

245 E Ina Rd. Tucson, Arizona 85704 | WestwardLook.com

RECEPTION

Nachos & Cheese
Vertical Caesar Salad
Shrimp Ceviche

Welcome Cocktail: Piña Picante

DINNER

COURSE ONE

Crispy Pork Belly
Paired with Gerard Bertrand Cremant, France

COURSE TWO

Organic Celery Caesar Salad
Paired with Benziger Sauvignon Blanc, California

COURSE THREE

Kieffer Lime Leaf - Smoked Chilean Sea Bass
Frey Biodynamic Red Blend, Mendocino

SUGAR

Tribute to Arizona: Citrus Creamsicle Float
Paired with Ramona Blood Orange Spritzer