



winemaker DINNER

EXECUTIVE CHEF TODD SICOLO

Saturday, May 14, 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

Spaghetti Squash Carbonara
Cheeseburger Empanada
Serrano Ham, Cantaloupe on Bamboo
Paired with a Prickly Pear Paloma

DINNER

COURSE ONE

Yellow Tomato Gazpacho
*Paired with Wente Morning Fog
Chardonnay, Livermore Valley*

COURSE TWO

Peaches & Greens
Paired with Tooth & Nail Tempranillo, Paso Robles

COURSE THREE

Surf & Turf
Smoky Pasilla Charred Pork Tenderloin & Garlic Prawn
Paired with Noble Tree Cabernet Sauvignon, Sonoma

SUGAR

Rose Apple & Rhubarb
Paired with Educated Guess Red Blend Reserve, Napa