

# 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

Bruno Giacosa Roero Arneis, Neive, Italy  
*hints of floral, pineapple, pear, apricot, mineral notes*

Keever Vineyards Sauvignon Blanc,  
Napa Valley, California  
*lemongrass, basil, bright, ripe grapefruit, peach yogurt*

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

### Red

Vall Llach Embruix Priorat, Porrera, Spain  
*black plumbs, cherry liqueur, baking spice, earth*

Rhys Pinot Noir, Anderson Valley, California  
*opulent red cherry, sage, thyme, nutmeg spice*

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

## Signature Cocktails

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

Pomelo  
*refreshing mix of tequila, Texas sweet grapefruits,  
grapefruit soda, light agave and lime  
garnished with pink Himalayan salt*

Watermelon Rhubarb Limeade  
*fruity blend of Tito's vodka, fresh watermelon, rhubarb  
and lime topped with a splash of sparkling water*

The Getaway  
*classic mix of Patron Silver tequila, triple sec,  
agave, lime juice and orange*

Strawberry Spritz  
*light balance of Aperol, sparkling wine and  
strawberry syrup blended with soda water*