

VINE + DINE

# VŌ-KEL WINE DINNER

LA FINA STEAKHOUSE X PRIVE LOUNGE

05 / 15



MEET THE MAKER | 5 COURSES | 6:00-9:00PM | \$175 PER PERSON

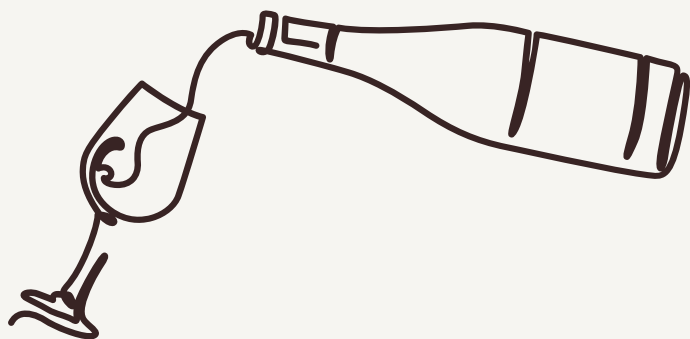


MEET THE MAKER

Dine with  
VÖKEL

Wine Maker

*Dana Von Sternberg*



## COURSE 1

**VOKEL 'RITCHIE' CHARDONNAY**

HEIRLOOM TOMATO "TARTE TATIN", WHIPPED GOAT  
CHEESE, BALSAMIC GASTRIQUE

## COURSE 2

**VOKEL 'HEINTZ' PINOT NOIR**

**VOKEL 'PEREZCHICA' PINOT NOIR**

MAINE MUSSELS, 'NDUJA TOAST, SEAFOOD VELOUTÉ,  
SMOKED OLIVE OIL

## COURSE 3

**VOKEL 'FOREMAN LANE' MERLOT**

"WHOLE DUCK", SEARED BREAST, RILLETTE, MOUSSE,  
CRISPY SKIN, CONFIT POTATOES, BITTER ORANGE

## COURSE 4

**VOKEL 'LUTHER FAMILY' CABERNET**

VEAL OSSOBUCO, CELERIAC PURÉE, CHARRED  
SCALLIONS, GLASSATO

## COURSE 5

**CURATED COCKTAIL**

PANNA COTTA, STRAWBERRY RHUBARB JAM,  
BLACK PEPPER SHORTBREAD



## ABOUT THE WINERY

Vō-ke! Cellars is an *ultra-boutique* micro producer based out of Sonoma County's Russian River Valley.

Led by owner and winemaker *Dana von Sternberg* the Vō-ke! team produces an *extremely limited* lineup of wine from their own small estate property and from a few other nearby vineyards.

## EVENT DETAILS

**DATE:** Wednesday, May 15

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**TIME:** 6:00-9:00 pm

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**VENUE:** Privé | 27 Main St. Andover, MA

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**PRICE:** \$175 per person - excludes tax, gratuity and booking fee

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**BOOKING:** Link in BIO or [Hanna@lafinarestaurant.com](mailto:Hanna@lafinarestaurant.com)

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