

DOMAINE BOUSQUET
Organic Argentinian
WINE TASTING DINNER

by CHEF
GABRIEL LEWIS

Thursday, May 15th, 2025 at 6:30pm
at Skyline on Bricktown Canal
2 E California Ave, OKC
\$120 per person
includes tax & gratuity

Join us for an unforgettable evening of fine dining & exceptional wine, featuring a carefully curated five-course menu crafted by the talented Chef Gabriel Lewis, a celebrated contestant from MasterChef.

Each course is expertly paired with organic Argentinian wines from Domaine Bousquet, renowned for their commitment to sustainable winemaking & bold, expressive flavors.



Limited seating available.
Reserve your spot by
scanning the QR code
to purchase tickets.

First Course

GRILLED SHRIMP RISOTTO

marinated & grilled prawns, served with roasted tomato risotto,
charred scallion oil, pickled pear

DOMAINE BOUSQUET CHARMAT BRUT

Second Course

SMOKED BEEF CARPACCIO

thin sliced tenderloin, crusted with chili, black pepper,
coffee, served with smoked truffle aioli, herb oil, micro greens

DOMAINE BOUSQUET PINOT NOIR

Third Course

GRILLED CHICKEN ROULADE

mushroom apple farce stuffed chicken, par cooked & grilled,
served with charred coal emulsion, pickled apple, apple gel

DOMAINE BOUSQUET RESERVA CHARDONNAY

Fourth Course

ACTIVATED CHARCOAL COFFEE STEAK

charcoal coffee crusted steak, grilled & served with charred
scallion shiso, chimichurri, leek Parmesan crumble,
scallion potato foam, charred pearl onion

DOMAINE BOUSQUET GAIA CABERNET FRANC

Fifth Course

CUBANITO

sweet chocolate wafer shell filled with smoke salted
dulce de leche, caramelized sugar

DOMAINE BOUSQUET RESERVA MALBEC

BREAD & CARAMELIZED ONION BUTTER