

A WINE-PAIRED TASTING DINNER, HOSTED AT YOUR TABLE

# The dinner. The pour. The *pairing*.

A six to eight course tasting menu with a wine paired to every course. Custom-built for your table and hosted by Seth Cysewski. A Seattle based chef partner builds the food. Seth runs the pours.

## A SAMPLE MENU

## A Pacific Northwest Six.

SIX COURSES  
APPROX. THREE HOURS

I.	Oyster, mignonette	CHABLIS <i>Premier Cru</i>	BRUT-DRY WHITE
II.	Spring pea, ricotta, lemon	GRUNER VELTLINER <i>Wachau</i>	AROMATIC WHITE
III.	Smoked sablefish, brown butter	ETNA BIANCO <i>Sicily</i>	VOLCANIC WHITE
IV.	Spring lamb, morels	PINOT NOIR <i>Willamette</i>	LIGHT-MEDIUM RED
V.	Aged cheese, walnut, honey	RIVESALTES <i>Roussillon</i>	FORTIFIED
VI.	Olive oil cake, citrus	DEMI-SEC CHAMPAGNE	OFF-DRY SPARKLING

MENU DESIGNED FOR YOU

EXAMPLE

## What it is.

A multi-course tasting dinner brought to your home or venue. Six to eight courses, a wine paired to every plate, full narrative service by Seth. The chef partner handles the food. Seth handles the pours, the stories, and the room.

Not a private chef booking. Not a wine class. A hosted evening built around the table.

## What makes it different.

Every wine has a reason. Seth talks for two or three sentences per pour. Long enough to give the wine context. Short enough that no one puts down a fork.

The food is built for the wine, and the wine for the food. Real pairing, not parallel courses.

## Who it's for.

Anniversaries	MILESTONE
Birthdays	LANDMARK
Wine clubs	INTIMATE
Corporate	CLIENT DINNER
Buyouts	PRIVATE EVENT

## TWO FORMATS

## OPTION A

## Single Table.

Eight guests at one long table. The intended format.

**\$4,800 total**PER GUEST  
**\$600**

## OPTION B

## Double Table.

Sixteen guests, two parallel tables, single seating.

**\$9,000 total**PER GUEST  
**ABOUT \$562**

All dinners include menu design, wine sourcing, chef partner fee, full service, and printed pairing menus. Travel and venue fees may apply.

## HOW IT WORKS

## 1. Book a 30-minute consult.

Occasion, guests, dietary notes, and the feel of the night.

## 2. Seth designs the pairing.

Wines first, menu second. Seth and the chef build the courses around the bottles.

## 3. The team runs the night.

Setup, service, narration, breakdown. You sit with your guests.

## 4. Host of the year.

A dinner your guests will keep referencing. Quietly the best night of their year.

## YOUR HOST

## Seth Cysewski. Twenty plus years in wine.

WSET Level 3 certified with Distinction. Seattle based, Pacific Northwest native. Past brand work with Champagne Nicolas Feuillatte, Chateau Ste. Michelle, Antinori, and Stag's Leap. He hosts the way he drinks. Curious, warm, a little playful.

CERTIFICATION	WSET Level 3 · Distinction
EXPERIENCE	20+ years in wine
BASED IN	Seattle, Washington
SERVICE AREA	Pacific Northwest

## YOU'RE INVITED TO BOOK

Let's design your *dinner*.

START WITH A 30-MINUTE CONSULT

[calendly.com/seth-winewithseth/30min](https://calendly.com/seth-winewithseth/30min) →

Free. No obligation. Just a conversation.

OR EMAIL

[hello@winewithseth.com](mailto:hello@winewithseth.com)