

Food & Wine PAIRING DINNER

FRIDAY, AUGUST 15TH AT 6:30PM

1ST PAIRING

Mini Beef Carpaccio Bombe

*truffle mayonnaise, fried
capers & pine nuts*

Villa Sandi Il Fresco
Prosecco, Veneto, Italy

2ND PAIRING

Garlic Shrimp

*mixed greens, cherry tomatoes
& creamy herb dressing*

Château Gigery Côtes
de Provence Rosé,
Provence, France

3RD PAIRING

Salmon Fillet

*green asparagus, mashed
potatoes and lemon sauce*

Moillard Tonnerre Unoaked
Chardonnay,
Burgundy, France

4TH PAIRING

Tenderloin

*4 oz tenderloin with mushroom
risotto and broccoli*

Château Ste. Michelle Merlot,
Washington State, USA

5TH PAIRING

Coconut Cheesecake

*white chocolate sauce, passion
fruit and cookie crumble*

Bartenura Moscato d'Asti,
Piedmont, Italy