

Wine Dinner

Spring Wine Dinner

Thursday, March 31, 2011

A gentle four course menu paired with light, lively wines
to put a sparkle in spring

6:30 social with

Hillinger Secco Sparkling Rose Pinot Noir

Cheese Tartlettes with candied walnuts

7:00 seated dinner

First course:

Anton Bauer Walgrum Cuve Reserve

Spiced shredded duck egg roll with maple and wild berry reduction

Second course:

Anton Bauer Gruner Veltliner or Anton Bauer Pinot Noir

Reserve

Seared Alaskan halibut over white bean compote with pork belly, cipollini onions
and baby carrots and micro greens

Dessert :

Anton Bauer Ice Wine

individual butterscotch cup Cakes

With Fresh berries, whipped cream & Burnt butter icing

Garnished with butterscotch glitter