



TASTING MENU
Food & Wine Pairing
20 OCTOBER 2022

F I R S T C O U R S E

Pan Roasted Diver Scallop

in a smoked bacon, lemon, cream sauce served over a bed of sauteed cabbage

Domaine Courbis Saint-Joseph Blanc, 2020, Rhone, France

S E C O N D C O U R S E

Pumpkin Risotto

with a biscotti crumble and crispy sage garnish

Lis Neris 'Gris' Pinot Grigio, 2018, Friuli, Italy

T H I R D C O U R S E

Pan Roasted Salmon

in a Dijon, sherry, cream sauce served over mushroom, fennel, and peas

Grosgrain Red Haven Grenache, 2020, Walla Walla, Washington, USA

F O U R T H C O U R S E

Seasoned Lamb Rib Chops

in a garlic, rosemary, balsamic sauce with au gratin potatoes

Máté Brunello di Montalcino, 2017, Tuscany, Italy

F I F T H C O U R S E

Fresh Strawberries with Zabaglione

Chateau Pajzos Tokaji 5 Aszú Puttanyos, 2016, Hungary

