



## Wine Pairing Four Course Dinner

Wednesday June 22<sup>nd</sup>, 2022 – 5pm

### Welcome Greeting

Lima Vinho Verde

First Course

### Goat Cheese, Artichoke & Olive Bruschetta

San Elias Sauvignon Blanc

Second Course

Intermezzo

### Raspberry Sorbet

Third Course

### Braised Beef Short Ribs

Slow cooked in a Cabernet Sauce

With Duchess Potatoes & Carrots Glazed in

Herb Butter

Siegel Reserve "Uber Curvee" Cabernet Sauvignon

Fourth Course

### Dessert

### Chocolate Tuxedo

Milk & White Chocolate Mousse

with a thin layer of Chocolate Cake

Castelmaure "La Buvette" Red Blend

\$65.00 plus Tax & Gratuity

Reservations 352-245-1061