

SUMMER PRIVATE WINE DINNER

Featuring our Favorite Wines of Summer

Cocktail Reception

Passed Hors D'oeuvres:

- ◆ Chef's Grilled Slider (vegetarian option available)
- ◆ Watermelon Gazpacho

Aperitif: Rosé Prosecco, Fiol (Veneto, Italy)

Wine Pairing: *Summer Water Bubbly Rosé. WINC Wines. (France)*

Additional Option: *Blueberry Mojitos*

Course One:

Garden Yellow Squash & White Bean Masa Empanada -
cinnamon-cumin crema

Wine Pairing: *Sauvitage Sauvignon Blanc. WINC Wines (France)*

Course Two:

Tuna Ceviche Avocado - mango and passion fruit, crisp plantain ribbon

Wine Pairing: *Pinot Blanc. Girasole Wines (Mendocino, CA)*

Course Three:

Summer Arborio Risotto - garden eggplant caponata, organic spinach, crumbled feta

Wine Pairing: *Cherries & Rainbows Grenache. WINC Wines (France)*

Course Four:

Slow-Smoked & Braised Short Ribs - whipped garlic potatoes, shaved zucchini salad with lemon and mint
(Grilled barbecued tofu - vegetarian option)

Wine Pairing: *Crunchy Rôastie Syrah (chilled). Stolpman Wines (Los Olivos, CA)*

Dessert (7:30 pm)

Organic Blueberry Lemon & Lavender Cheesecake

Wine Pairing: *Ruby Port. Vieira de Souza (Portugal)*