



WINEMAKER DINNER

SATURDAY, JUNE 18, 2022 • 6:00 PM

HORS D'OEUVRES CUVEE 179

SHAVED FENNEL TART
Red bell pepper jam, brie cheese

CUVEE 179 COMPRESSED WATERMELON
Cucumber, grapefruit supreme

VANILLA ROSE PROFITEROLE
Candied rose petals, vanilla cream, white chocolate

FIRST CHARDONNAY

COCOA AND ORANGE ROLLS
Whipped salted butter

Seared U-10 Scallop
Lemon beurre blanc, apple slaw, micro fennel

SECOND VIOGNIER

SPRING BLEND
Tender spring lettuce, shaved melon, petit vegetables,
honeysuckle white balsamic vinaigrette

THIRD CABERNET FRANC

SLOW ROASTED ELK LOIN
Herb infused grits, baby carrots, oven dried tomato,
red wine demi

FOURTH NORTON

SMOKED CHOCOLATE POT DE CRÈME
Fresh raspberry, bacon and hazelnut croquant,
brown sugar butter cake

ADULTS = \$125
(All attendees must be 21 or older)

