



PRESENTS THE 8TH ANNUAL
Mushroom & Wine Dinner

1st COURSE

Asiago and Porcini Crisp Filled with Crab, Goat Cheese, and Chive

WINE PAIRING

Léon Beyer Riesling *Alsace, France 2017*

2nd COURSE

Fermented Porcini Caps, Local Peach, Honey, Goat Milk Ricotta, Kale, Lemon Balm Vinaigrette

WINE PAIRING

Terlaner Cuvée *Alto Adige, Italy 2019*

3rd COURSE

Butter Poached Alaskan Black Cod, Roasted Red Grape, Beets, Chanterelles, Pinot Noir Glace

WINE PAIRING

Andriano Pinot Noir *Alto Adige, Italy 2019*

4th COURSE

Red Wine Marinated Rabbit and Local Mushroom Roulade Wrapped with Prosciutto, Roasted Root Vegetables

WINE PAIRING

Donatella Cinelli Colombini Rosso di Montalcino *Montalcino, Italy 2018*

5th COURSE

Chanterelle Custard, Dried Porcini Brittle

WINE PAIRING

Domaine Bott 'First Flight' Syrah *Condrieu & Ampuis, France 2018*

