



# WINE PAIRING DINNER

## THURSDAY, NOVEMBER 21

**\$110 PER PERSON**

*Gratuity included*

### FIRST COURSE

Roasted Hulled Corn Bisque  
Sous Vide Turkey  
Cranberry Bean Caviar  
Salted Corn Cracker  
Roasted White Cornbread  
Josh Cellars Buttery Chardonnay,  
Central Coast, California

### SECOND COURSE

Pine Nut Crusted Rainbow Trout  
Three Sisters Succotash  
Smoked Tomato Coulis  
Maple Vinegar Gastrique  
13 Celsius Sauvignon Blanc,  
Marlborough, New Zealand

### THIRD COURSE

1848 Seneca Coffee-Cocoa  
Rubbed Bison Tenderloin  
Creamy Acorn Squash Polenta  
Cherry Demi-Glace  
La Crema Pinot Noir,  
Sonoma Coast, California

### FOURTH COURSE

White Chocolate Olive Oil Cake  
Maple macerated berries  
Caramelized grapes  
Pumpkin seed brittle  
Kim Crawford extra dry prosecco, Italy.

