

# WineFest No. 22 **Menu**

## **1st Course**

Poached Lobster Tail with Citrus Vinaigrette and  
Array of Mixed Greens, Blackberries

*2016 Charlotte's Home Sauvignon Blanc—Rodney Strong Estate Vineyards*



## **2nd Course**

Veal Capicola, Duck Pastrami, Pork Terrine with Pistachio and Apricots,  
Smoked Trout, House-Made Polish Sausage,  
Game Bird Mousse with Ground Cherry Mostarda,  
Brau Brothers Mustard and Grain Mustard, Middle Eastern Turnips,  
Spicy Dilly Beans and Pickled Watermelon Daikon

*2013 Fog's Reach Pinot Noir—J. Lohr Vineyard Series*



## **3rd Course**

4 oz. Filet Mignon with Morel Mushrooms Paired with 4 oz. Seared Sea Bass  
with Lemon Butter, Jeweled Fingerling Potatoes, White and Green Asparagus

*2014 Estate Cabernet Sauvignon—Marietta Cellars*

*2012 Kenefick Ranch Cabernet Sauvignon—Chris's Cuvée*



## **Cheese Course**

*Provided by Lunds & Byerlys*

Fini Cheddar

St. Pete's Blue

Za'atar Spiced House-made Labneh

*2012 Villa Antinori Chianti Classico Riserva*



## **Dessert Course**

*Provided by Cafe Latté*

Chocolate Tres Leches

Tiramisu Tres Leches

*Graham's Six Grapes Reserve Port*