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