



# British Isles Wine Dinner

**MARCH 22 & 23, 2023**

Take a tour with us as we head to the Islands of Great Britain and Ireland and environs. We'll be serving traditional fare, classically prepared for you to enjoy. Each course will be accompanied by the perfect wine pairing.

## FIRST COURSE

### **Crab & Lobster Pie**

Garlic Mashed Potatoes

*Ridgeview Fitzrovia Rosé Brut, England*

## SECOND COURSE

### **Pickled Pork Belly**

Sautéed Apples & Cabbage, Parsley Sauce

*2020 Feudi di San Gregorio Falanghina, Campania, Italy*

## THIRD COURSE

### **Foie Gras & Black Pudding**

Brown Bread, Roasted Leek Butter, Quince Jam

*2019 Dow's Vale do Bomfim, Douro Valley, Portugal*

## FOURTH COURSE

### **Brown Mustard Roasted Rabbit**

Turnips & Carrots, Bacon & Onion Jus

*2020 Domaine Les Fines Graves, Chenas, Beaujolais, Burgundy, France*

## FIFTH COURSE

### **Bakewell Tart**

Toasted Almonds, Strawberry Sorbet

*Taylor Fladgate 20yr Port*

**\$110 Per Person plus Tax & Gratuity | Reservations Accepted Between 5 & 9 PM**