

2024 WINE DINNER SERIES

JULY 24 & 25, 2024

Colonial Wine Dinner

*Join us for a wine dinner to celebrate the
culinary heritage of our nation's first colonies.*

COURSE
1

Seared Sea Scallop

Sweet Corn Johnny Cake, Oyster Cream,
Pickled Watermelon Rind and Poblano

Pewsey Vale Dry Riesling, Eden Valley, South Australia

COURSE
2

Roasted Striped Bass

Jefferson Red Rice, Stewed Greens, Onion Preserves

Terrunyo Sauvignon Blanc, Valle de Casablanca, Chile

COURSE
3

Jerked Rabbit

Smashed Plantains, Black Bean Foam, Grilled Pineapple

*Our Lady of Guadalupe Pinot Noir, Santa Rita Hills,
Santa Barbara, California*

COURSE
4

Pan Basted Squab Breast

Spiced Somp, Maderia and Mushroom Jus

El Enemigo Cabernet Franc, Mendoza, Argentina

COURSE
5

Cherry & Hardwood Grilled Apricot Tartlet

Vanilla Chantilly

Far Niente Dolce, Napa Valley