



UNIVERSAL ORLANDO™

wine  riffs™

The central logo for "Wine Riffs" features a stylized wine glass icon that also functions as a location pin symbol.

FRIDAY, JULY 20 • 7PM

Five-Course Dinner + Pairings • \$125*

Featuring Beaulieu Vineyard

LOEWSHOTELS.TIX.COM

407.503.2405 • mford@loewshotels.com

RECEPTION:
PASSED HORS D'OEUVRES

PROVENANCE SAUVIGNON BLANC
Napa Valley, California

Stuffed Mushroom,
Fontina & Manchego, Confit Tomatoes,
Pancetta

Summer Roll,
Shrimp, Crab, Avocado, Mint,
Sweet Thai Chili Glaze

AMUSE

BEAULIEU VINEYARD CHARDONNAY
Carneros, California

Hamachi Crudo,
Honey Crisp Apple Slaw, Citrus and EVOO Blend
and Black Mussels with Almond, Lemon,
Parsley Gremoulada

FISH

BEAULIEU VINEYARD MERLOT
Napa Valley, California

Chorizo Crusted Flounder,
Sea Scallop Mousse, Red Bell Pepper,
San Marzano Tomato, Spanish Paprika Stew,
Cous Cous

GAME

BEAULIEU VINEYARD RESERVE TAPESTRY **Napa Valley, California**

Bacon-wrapped Rabbit Loin Au
“BV Reserve Tapestry” Vin,
Sun Choke & Yukon Gold Puree,
Roasted Heirloom Carrots

BEEF

BEAULIEU VINEYARD GEORGES DE LATOUR **PRIVATE RESERVE CABERNET SAUVIGNON** **Rutherford, Napa Valley, California**

Pan-seared NY Sirloin,
Roasted Wild Mushrooms,
Truffle & Parmesan Potato,
BV Georges de Latour Reduction

DESSERT

BEAULIEU VINEYARD CABERNET **Rutherford, Napa Valley, California**

65% Mi Amara Chocolate,
Hazelnut Sea Salt Ice Cream,
Praline Powder and Red Currants