

MENU

Wine Riffs™

Friday, February 8, 2019

Passed Hors d'oeuvres

Ahi Tuna Poke, Masago, Sesame Cone.
Brick Pastry Wrapped Asparagus and Prosciutto.

Paired with Terra Valentine
Viognier 2016 Russian River Valley, CA

Amuse

Local Strawberries, Heirloom Tomatoes,
Micro Arugula, Pomegranate Molasses Infused
Creamy Ricotta, Candied Macadamia Nuts,
Seared Veal Bacon, Ciabatta Toast.

Paired with Terra Valentine
Rose 2016 Napa Valley, CA

Fish

Marcona Almond Crusted Cape Canaveral Golden
Tile Fish, Spinach Parmesan Gnudi, Patty Pan
Squash, Baby Fennel, Tomato Seafood Broth.

Paired with Terra Valentine
Pinot Noir 2014 Russian River Valley, CA

Poultry Duet

Grilled Soy Marinated Quail and Seared Foie Gras,
Pineapple Red Pepper Chutney, Buttered Brioche
Crostini, Sautéed Rainbow Swiss Chard, Carrots
Soy Glaze.

Paired with Terra Valentine
Spring Mountain District Cabernet Sauvignon,
Napa Valley, CA

Beef

Sous Vided Beef Short Ribs, Piquillo Peppers,
Manchego Risotto Cake, Asparagus, Roasted
Tomatoes, Crispy Serrano.

Paired with Terra Valentine
Amore Red Blend, Napa Valley, CA

Dessert

Chocolate Espresso Soufflé, Mascarpone Vanilla
Bean Gelato. Raspberry, Blood Orange, Cinnamon,
Anise.

Paired with Terra Valentine
Wurtele Vineyard Cabernet Sauvignon,
Napa Valley, CA

For tickets and more information, log onto

WINERIFFS.TIX.COM

OR CALL 407-503-3205