

Harvest Dinner with Pampa's Fox and Pearmund Cellars

October 5th at 6:00pm

Upon Arrival

Passed Hors D'oeuvres
Brian's wine 'cocktail'

Station One

Grilled Kabobs straight off the Grille

*Beef Tenderloin with Bell peppers
Chicken With Bacon and Pineapple*

Recommendations: 2017 Petit Verdot // 2016 Chardonnay

Station Two

Argentine Plowing Disc

Seafood and garden vegetables with rice and sauces

Recommendation: 2017 Vidal Blanc

Station Three

Flatbreads

*Spinach, Cranberry Chutney, Brie and Walnuts
Tomato Pesto, Artichoke hearts, Eggplant, Mozzarella*
Recomendation: 2017 Cabernet Franc

Station Four

Fire Grilled Mini Burgers

*Lamb with feta, cucumber and Balsamic
Turkey with avocado corn salsa, lettuce and tomato*
Recommendations: 2016 Petit Verdot/
/ 2017 Viognier

Dessert

*Apple Crisps with Whipped Cream
Pumpkin Cheesecake with Pralines
Chocolate torte with mixed berries
S'mores by the fire*

Recommendations: 2015 Late Harvest Tannat // 2015 Tug's Cuvee

The cost is \$79 per person (plus tax) and includes, food, wine, education and an opportunity to purchase your favorites at a special price to take home and enjoy.