

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

Recommendation: 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.