



WINE DINNER 9/29/24

WELCOME MINGLE

🌿 2022 D'ARENBERG THE HERMIT CRAB
VIOGNIER MARSANNE

COURSE ONE

WARM ARTICHOKE FETA DIP

Creamy Artichoke dip with Feta and Pita

🌿 2021 ALSACE GENTIL "HUGEL"

COURSE TWO

CRAB CAKES

With Remoulade (pickle Aioli) & Organic Salad

🌿 2022 MAISON NO 9 ROSÉ, PROVENCE

COURSE THREE

SOUP DU JOUR

Roasted Red Pepper & Smoked Gouda Bisque

🌿 2020 MONTE ANTICO TOSCANA

MAIN



HEARTY VEG WITH ROMESCO

Roasted Veggie Array, Creamy Polenta, Romesco & Feta

-OR-

DEEP DISH BEEF EN CROUTE

Tender Beef Pot Roast with Creamy Mashed Potatoes in a flaky crust

🌿 2020 NUGAN ESTATE SINGLE VINEYARD
McLAREN VALE SHIRAZ

COURSE FIVE

BREAD PUDDING BITES

The Dessert we are famous for! Seasonal flavor (Nut Free)

CHOCOLATE HAZELNUT BITES

Decadent chocolate torte studded with hazelnuts

REGULAR OR DECAF COFFEE