



WINE DINNER

FRIDAY, FEBRUARY 28

6:00pm | Heritage Room

*Presented by Executive Chef Justin Grecco,
Dan Grady with Moët Hennessy Bubbles, and
Johnson Brothers*

COURSE 1

Bison Meatballs

Potato Puree, Wild Mushrooms, Berry Jam

Chandon Reserve Blanc de Blancs (NV)

COURSE 2

Kale Salad

Feta Cheese, Pickled Cucumber, Spanish Olives,
Marinated Onions, Honey Thyme Vinaigrette

Joseph Phelps "Freestone Vineyards" Pinot Noir 2021

COURSE 3

Fennel Crusted Sea Scallops

Asparagus Salad, Parmesan Crisp, Safron Butter Sauce, Herb Oil

Cloudy Bay Sauvignon Blanc 2024

COURSE 4

Burgundy Brasied Beef

Peral Onions, Turned Carrots, Herb Scented Pan Jus,
Garlic Mashed Potatoes

Joseph Phelps Napa Valley Cabernet Sauvignon 2021

COURSE 5

Gold Carrot Cake

Lemon Crème, Candied Carrot Tule

Veuve Clicquot Demi-Sec (NV)

In partnership with

