



# WINE DINNER

FRIDAY, FEBRUARY 27

7:00pm | Cru

A curated wine dinner featuring the culinary craft of Chef Mateo of Krewe, showcasing signature creations paired with premium pours from Foley Family Wines.

## WELCOME

### Yeast Rolls and Honey Butter

#### *Champagne Piaff Brut*



Bubbles refresh the palate / Brioche-like aromas echo the bread  
Acidity cuts richness / Dryness balances sweetness

## COURSE 1

### Shrimp Creole Poached Shrimp, Creole Dressing, Gem Lettuce, Old Bay, Chive

#### *Albrecht Riesling RSV 21*



High acidity + subtle sweetness = perfect foil for Creole spice and Old Bay  
RSV gives a little extra texture without heaviness

## COURSE 2

### Creole Fried Cabbage Roasted Cabbage, Smoked Oyster Aioli, Bacon, Andouille Sausage, Parsley

#### *Ferrari-Carano Fumé Blanc (SC) 24*



Citrus and herbal lift cut through bacon fat and oyster aioli  
Sauvignon Blanc freshness balances smoke and andouille spice  
Enough body to handle roasted cabbage without feeling sharp

## COURSE 3

### Grandpa's Gumbo Onion, Celery, Chicken, Smoked Sausage, Ham, Sirloin, Crab, Shrimp, Jasmine Rice, Scallion, Parsley

#### *Ferrari-Carano Pinot Noir Anderson Valley 19*



Earthy red fruit + forest floor notes echo gumbo's savory depth  
Lighter body keeps the dish from feeling heavy mid-menu  
Pinot is the safest red with "everything-in-the-pot" dishes.

## COURSE 4

### Nettie's Pot Roast Pommies, Juju, Horsey, Chive

#### *Ferrari-Carano Siena Cabernet Sauvignon Alexander Valley 22*



Brings the power, polish, and balance needed for a classic comfort dish like this  
Elevating the beef, softening the spice  
Delivering a satisfying, luxurious finish to the main course

## COURSE 5

### Ms. Mackbee's Bread Pudding Bourbon Caramel, Praline Crumble, Vanilla Ice Cream, Maldon

#### *Ferrari-Carano Tresor 22*



Plush dark fruit and oak echo bourbon caramel  
Softer tannins feel round and indulgent with dessert  
Salt from Maldon brings the fruit forward beautifully