



**GRAND VIEW**  
- LODGE -

# WINE DINNER

**FRIDAY, FEBRUARY 27**  
**6:00pm | Heritage Room**

Hosted by Jason DeRusha, featuring a multi-course dinner crafted by Executive Chef Justin Grecco and a selection of wines curated by Jennifer Pierce of Prestige Beverage Group.

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## COURSE 1

**Lobster Cake** with Mustard Aioli

*Devaux Coeur des Bar Blanc de Blancs*



The effervescence acts as a palate cleanser for the creamy sauce, and this 100% Chardonnay style is especially well suited for shellfish.

## COURSE 2

**Beef Consume** with Wagyu Meatballs, Truffle Oil, Herb Oil

*S.A. Prum Wehlen Ortswein*



The dry Riesling's high acidity and mineral notes will nicely complement the herb oil to lift the dish and provide sharp contrast to the rich fat of the meatballs.

## COURSE 3

**Wild Duck Ravioli** Wild Mushrooms, Parmesan Foam

*Domaine des Fontnobles Gigondas*



This wine offers savory, peppery, smoky aromas – and these characteristics harmonize with the gamey flavor of wild duck and provide enough structure to stand up to the intense parmesan foam.

## COURSE 4

**Chicken Ballotine** Chive Potato Puree, Sesame Carrots, Pan Jus

*Archipel Condrieu (Viognier)*



This full-bodied white wine with floral and stone-fruit aromas is particularly well-suited for chicken served with root vegetables. The wine's slight oiliness can also match the intensity of the sesame oil/seeds in the carrots.

## COURSE 5

**S'mores Chocolate Cake** with Marshmallow Fluff

*Dona Paula Altitude 1050 Cabernet Sauvignon*



This wine is a robust choice if the cake features dark chocolate, and the marshmallow's creaminess helps soften the wine's tannins.