

POURS & PLATES 2021



Menu

Wine Pairing

Passed Hors d'Oeuvres

Thin Crust Pizza

w/ Wild Mushroom Duxelle, Champignon, Tartufo, Crispy Mushrooms, Truffle Oil (V)

Cava and Sherry Tonic Spritzers

Petite Jumbo Lump Crab Cakes

w/ Sauce Vert

Petite Plates

Vegetarian Empanadas

w/ Chimichurri Sauce, Smoked Gouda Grits, Marinated Roasted Peppers Grilled Asparagus (V)

Burgo Viejo Blanco

Vegetarian Moussaka

w/ Kale, Watercress, Charred Grape Tomatoes, Cucumber, Grilled Red Onion, Kalamata Olives, Herbed Citrus Vinaigrette (V)

Pares Balta Mas Petit
[Garnacha/Cabernet Blend]

Entrée

Roasted Herb Crusted Rack of Lamb

w/ Crispy Wild Mushrooms, Demi-Glace,

Camino Romano
[Tempranillo]

OR

Roasted Herb Cauliflower Steak

w/ Crispy Chickpeas, Crispy Mushrooms – Vegetarian Demi-Glace (V)

Each plated with –

Braised Fennel, Shaved Parmesan, Roasted Beet, Cipollini Onion, Baby Carrot

Dessert

Toffee Taboo

Guest Choice