

CATERING MENU – WINE PAIRING MENUS

WINE PAIRING DINNER MENUS

SERVING PARTIES OF 2-14 PEOPLE

MENU 1

1st Course

Portobello, Roasted Pepper &
Goat Cheese Terrine

2nd Course

Spicy Grilled Calamari with
Arugula & Grilled Onions

3rd Course

Seared Veal Chop with Tuscan
Beans & Escarole
Or

Sauteed Red Snapper with
Jasmine Rice Salad
& Mango-Ginger Glacé

4th Course

Terrine of White & Dark
Chocolate
with Brown Sugar Pound Cake
& Fresh Fruit

MENU 2

1st Course

Lobster Gazpacho
Flavored with Lime & Topped
with Crème Fraiche

2nd Course

Cuban Ceviche with Avocado
Relish & Plantains

3rd Course

Spinach Salad with Beets,
Pecans, Blue Cheese & Sherry
Vinaigrette

4th Course

Seared Tuna with Homemade
Gnocchi
with Fresh Herbs, Truffles &
Shallots

Or

Seared Breast Of Duck
with Potato Galette, Spinach
& Cabernet Syrup

5th Course

Hazelnut Charlotte

MENU 3

1st Course

Black Bean Blini with Cured
Salmon & Sevruga Caviar

2nd Course

Beef Consommé Flavored with
Lemongrass & Garlic
Finished with Shitake Wontons

3rd Course

Salad Of Smoked Turkey,
Tomato & Watercress
with Dijon Vinaigrette

4th Course

Granny Smith Apple & Basil
Sorbet

5th Course

Passionfruit Glazed Mahi
with Black Rice & Lime Mojo

6th Course

Cognac Poached Plum
with Chocolate Truffle &
Champagne Granite



We can customize your wine pairing menu for any occasion. **Inquire** today.