

# Food & Wine Pairing Menu

SATURDAY, JULY 2ND | STARTING AT 7PM

## AMUSE

Salmon Sashimi | Crispy Panco  
Truffle Oil | Pickled Orange

## PAIRED WITH

Mionetto Prosecco Rosé  
Prosecco - Veneto, Italy

## 1ST APPETIZER

Flamed Scallop | Marinated Kingfish  
Sweet Red Pepper | Pecan Crunch &  
Coriander

## PAIRED WITH

Ruffino Orvieto Classico  
Umbria, Italy

## 2ND APPETIZER

Puffed Beet | Quinoa | Feta Crumble  
Carrot & Maple Syrup Reduction

## PAIRED WITH

Dr. Loosen Riesling  
Mosel, Germany

## MAIN COURSE

Lamb chops | Grilled Aubergine | Pumpkin Purée  
Baby Corn | Rosemary-thyme Sauce

## PAIRED WITH

Gabbiano Chianti Classico Riserva  
Tuscany, Italy

## DESSERT

Blondie | Vanilla Mousse | White Chocolate  
Mint | Marinated Strawberry

## PAIRED WITH

Lindemans Bin 90  
Moscato - Australia

**\$75 Per Person**