



# Food & Wine Pairing

**\$65**  
Per Person\*

**A 5-Course Dinner | Friday, April 19th**

Reception starts at Mambo Jambo - 6:30PM

## AMUSE-BOUCHE

### Braised Duck

Butter Duck Braised Croquette  
with Blackberry Honey Sauce

🍷 Villa Sandi Millesimato Rosè Prosecco -  
Veneto, Italy

## FIRST COURSE

### Angus Steak

Angus Steak Tartare Mixed  
with Dijon Mustard, Capers and Shallots  
with Sour Dough Bread

🍷 Chateau de Fesles Chenin Blanc -  
Loire Valley, France

## SECOND COURSE

### Roasted Lamb

Roasted Lamb with Red Beet Risotto Wild  
Grilled Mushroom and Lemon Butter Sauce

🍷 Cecchi "Riserva di Famiglia"  
Chianti Classico Riserva -  
Tuscany, Italy

## THIRD COURSE

### Black Angus Rib Eye

Garlic Broccolini Truffle  
Mashed Potatoes and Oxtail Gravy

🍷 Château La Fleur Peyrabon Pauillac -  
Bordeaux, France

## DESSERT

### Lava Cake

White Chocolate Lava Cake,  
'Stroop' Waffle Crumbs and Vanilla Ice

🍷 Taylor Fladgate First Estate Port -  
Douro, Portugal

Sponsored by:



## RESERVATIONS NEEDED

\*Limited seating available  
15% Service Charge will be added to your bill