



Dinner at “The Towers”

Saturday July 30th, 2016

40 persons

First

Gulf Snapper Ceviche

Cucumber/tomato/Lime/olive oil/jalapeno/cilantro

Bouvet Brut, 80% Chardonnay, 20% Chenin Blanc, methode traditionnelle, clean, crisp, a wonderful pairing with the light-bodied snapper and the acidity of the lime

Second

Pheasant Consommé

Pheasant quenelles/root vegetable/egg custard

Pighin Pinot Grigio, sourced from Friuli, very crisp with moderate acidity on the finish with just a hint of minerality

Third

Bacon wrapped Pork Medallion

Silver queen corn/field pea/confit sweet potato/Heirloom Tomato gastrique

L. Jadot Bourgogne(Pinot Noir)' 100% Pinot Noir, sourced from the best areas of the Côte d'Or, moderate tannins, hints of earth make this a classic pairing with Pork

Fourth

Pot de Crème

Salted caramel/praline crumble/whipped cream

Fonseca Bin 27 Port: Rich black fruit will complement the richness of the Final Course; this expression is round and full-bodied with a luscious finish