

International Wine Dinner

FIRST COURSE

ASIA

Sashimi

White Tuna, Yuzu Ponzu, Candied Jalapenos

Graf Erdener Trepchen Spatlese Riesling

SECOND COURSE

SOUTH AMERICA

El Pastor Tacos

*Corn tortillas, Marinated Sliced Pork, Fresh Onions and Cilantro
Topped with Tajin spiced grilled pineapple*

Fess Parker Santa Barbara County Chardonnay

THIRD COURSE

AFRICA

Cous Cous with Braised Goat

Braised for 12 Hours with African Spices

Barista Pinotage

FOURTH COURSE

EUROPE

Paneed Veal

Marinated Heirloom Tomatoes, Fresh Arugula,

20 Year Aged Balsamic, EVOO

Henri De Villamont Savigny Les Beaune "Le Village" Rouge

FIFTH COURSE

ANTARCTICA

Ice Box Pie

Schlinkhaus Eiswein

