

RIVER WINES

5 Course Wine and Dinner Pairing Menu

~ First Course ~

Loire River- J. de Villebois Vin de France Sauvignon Blanc
Salmon Sashimi Salad

Cold smoked Norwegian salmon w/ rice noodles, wasabi peas, cucumber, carrots scallions, napa cabbage and bok choy tossed in ponzu dressing.

~ Second Course ~

Rhone River- Delas St. Esprit Côtes du Rhône Blanc
Lobster Bisque

Smoked Gouda and roasted red pepper bisque with sweet butter poached lobster.

~ Third Course ~

Dordogne River- Ch. Marjosse Entre-Deux-Mers Bordeaux Rouge
Pot Roast Sliders

Dutch oven roasted beef with carrots, celery, onions, veal demi reduction, and served on potato roll.

~ Fourth Course ~

Columbia River- Grosgrain "Petit Grosgrain" Walla Walla
Greek Endive Cups

Chopped Gyro lamb and chicken mixed with tahini and olive tapenade nestled in purple endive topped with tzatziki.

~ Fifth Course ~

Douro River- Kranemann "Hasso" Touriga Nacional Red Portugal
Charred Bronzino

Pan seared sea bass with crisp charred skin over sauteed swiss chard, grilled green tomatoes, and topped with grated parmesan romano cheese.

~ Dessert Course ~

Ebro River- Muga Rosado Rose Spain
Spanish Flan

Spanish custard with a hint of citrus and drizzled with caramel sauce.