WINE LOVER VALENTINE'S PAIRING DINNER



COURSE 1

Charcuterie Plate with Cured Italian Meats, Imported Cheeses,

Mediterranean Olives, & Crispy Bruschetta

Paired With: Gewürztraminer / Riesling (Off-Dry)

COURSE 2

Crab & Shrimp Bisque with Shallots

Paired With: Sauvignon Blanc (Dry White)

COURSE 3

Asparagus Stuffed Gnocchi in a Parmesan Cream Sauce

with tender Asparagus Tips

Paired With: Sangiovese 'Alberto' (Dry Red)

COURSE 4

Surf & Turf

60z Applewood Bacon Wrapped Filet Mignon topped with Mixed Wild Mushrooms

& Sweet Vidalia Onions paired with 1 All Jumbo Lump Crabcake

With Yukon Whipped Garlic Mashed Potato & Roasted Asparagus

Paired With: Cabernet Sauvignon Reserve 'Clone 169' (Dry Red)

COURSE 5

Seven Layer Lovers Chocolate Cake

Paired With: Strawberry Rosé (Semi-Sweet)









WINE TO-GO & TASTING NOTES ON BACK

TASTING NOTES

BY: KENNEDY CELLARS



Gewürztraminer / Riesling (Off-Dry)

Colombia Valley, Washington AVA

50% Gewürz, 50% Riesling

Tasting Notes: Crisp green apple and ripe apricot flavors on the palate,

harmoniously complemented by delicate floral notes and

a hint of tropical pineapple.

Sauvignon Blanc (Dry White)

American AVA

100% Sauvignon Blanc

Tasting Notes: Light, bright, fruit-forward with

tropical notes and subtle green hints on the finish.

Sangiovese (Dry Red)

American AVA

100% Sangiovese

Tasting Notes: *Sturdy and girthy traditional red, timber*

and licorice throughout its core that finishes with supple plums.

Cabernet Sauvignon Reserve 'Clone 169'(Dry Red)

Suisun Valley, California AVA

100% Cabernet Sauvignon

Tasting Notes: Carefully aged eighteen months in brand new

American Oak offering flavors of blackberry, and ripe cherry,

with a soft vanilla finish.

Strawberry Rosé (Semi-Sweet)

New Jersey AVA

100% Strawberry

Tasting Notes: *Fine fruity fragrance and a delicate, creamy finish.*

"CLOPALLY SOURCE

"GLOBALLY SOURCED."
LOCALLY PRODUCED."