

OWEN ROE WINE DINNER MENU

\$85 per person includes five-course dinner, wine pairing, tax and gratuity

Wednesday, December 19th, 6-8pm

FIRST COURSE

Corvidae Wine Co. "Wiseguy" Sauvignon Blanc

Chilled Sesame Ginger Shrimp Salad

spring mix, apple tahini vinaigrette, chilled sesame ginger shrimp, curried cashews, julienne carrots, pear and apple

SECOND COURSE

2017 Sharecropper's Pinot Noir

Pan Roasted Quail

pan roasted quail, brandy red grape butter sauce

THIRD COURSE

Owen Roe "Abbot's Table" Red Blend

Veal Short Rib

braised veal short rib, raspberry balsamic barbecue sauce

FOURTH COURSE

Owen Roe DuBrul Cabernet Sauvignon & Owen Roe Rosa Mystica Cabernet Franc

Marinated Beef Tenderloin

shaved grilled cracked peppercorn, garlic and rosemary marinated beef tenderloin, roasted fingerling potatoes, baby carrots, browned butter sherry mushroom sauce

FIFTH COURSE

Owen Roe "The Parting Glass" Late Harvest Gewurztraminer

Housemade panna cotta

salted caramel and dark run panna cotta