



Wine Dinner Series
Thursday, May 16, 2019
Featuring Excelsior Fine Wines

6pm | Welcome Reception | Verandahs

Passed |

Smoked Trout with dill and leek crisp | Fried Goat Cheese with tomato vinaigrette
Lime Infused Cantaloupe with mint

2017 Terrunyo Sauvignon Blanc- D.O. Casablanca, Casablanca Valley, Chile (91 points- Robert Parker)

6:30 pm | Dinner | AQUA Private Dining Room

First Course | Pan Seared Scallop | roasted pear vinaigrette, poached figs, jalapeno, frisee

2015 Marques de Casa Concha Chardonnay – D.O. Limari Valley, Chile (91 points- James Suckling)

Second Course | Cashew Crusted Salmon | orange-tamarind sauce, cucumber raita, radish

2015 Trivento Golden Reserve Malbec – Lujan de Cuyo, Mendoza, Argentina (94 points- James Suckling)

Petite Main | Pork Belly | quick pickled collard greens, smoked goat cheese and herb polenta, cracklin'

2015 Marques de Casa Concha Cabernet Sauvignon – D.O. Maipo Valley, Chile – (93 points- James Suckling)

Petite Main | Grilled Elk Rack | pomegranate demi glace, chili potato cake, green tomato chow chow

2015 Don Melchor – D.O. Puente Alta, Chile – (98 points- James Suckling)

Dessert | Coffee service

Chocolate Coffee Trifle | milk chocolate ancho custard, dark chocolate cinnamon cake, coffee mousse, espresso fudge

\$120 per person ++ | 50% cancellation charge for no shows and within 24 hours | No Discounts for this event

Reservations Required | 910-454-4888 | 21 and over only |

