



Wednesday, June 26, 2019 7:00PM \$110.00 All-Inclusive

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# *Wine Dinner Menu*

GREETER AMUSE

*Muller-Thurgau 2017*

Oyster, Key Lime Granita, Pickled Serrano

FIRST COURSE

*Pinot Gris 2018*

Ciabatta Toast, Lemon Herb Ricotta, Nduja,

Tempura Fried Squash Blossoms

SECOND COURSE

*Cuvee A Pinot Noir 2016*

Bottarga, Heirloom Tomato, Pea Shoots, Champagne Vinaigrette

THIRD COURSE

*Winemakers Selection Pinot Noir 2017*

Blackberry Ancho Chile Quail,

Roasted Orange and Bacon Fat Kalettes

FOURTH COURSE

*Two Estates Pinot Noir 2017*

Herb Gremolata and Pink Peppercorn Skirt Steak,

Summer Succotash, Tomato Caviar

DESSERT COURSE

*Amrita Sparkling Blend N/V*

Honey Poached Pear, Stone Fruit Meringue, Amrita Zabalone