

TUSCARORA MILL PRESENTS  
ANNUAL SPARKLING WINE DINNER  
JANUARY 15, 2025, 7:00PM  
\$150/GUEST ALL-INCLUSIVE



*Vin Mosbach Cremant- Alsace, FR*  
**ROASTED RED PEPPER BLINI**  
Caviar, Crème Fraîche

*BLACK ELEPHANT CAP CLASSIQUE- WESTERN CAPE, SA*  
**ENDIVE & BABY ARUGULA SALAD**  
Poached Pears, Roquefort, Candied Walnuts,  
Dried Cranberries, Apple-Cider Vinaigrette

*BAUGET-JOUEFFE CARTE BLANCHE- CHAMPAGNE, FR*  
**CRISPY LOUP DE MER**  
Parsnip Puree, Roasted Fennel,  
Baby Carrots, Orange Beurre Blanc

*ROEBUCK ESTATE ROSÉ DE NOIRS- WEST SUSSEX, EN*  
**BEEF WELLINGTON**  
Truffled Potatoes, Sauteed French Beans,  
Champagne-Currant Sauce

*ZaHa Calcaire- Mendoza, AG*  
**Champagne Cake**  
Cranberry Mousse, Spiced Cranberry Glaze