Tuscarora Mill Presents
A Sparkling Wine Dinner
January 21, 2026, 7:00pm
$150/Guest All-Inclusive

El Bajio Brut- Bernal Valley, Mexico
Scallop Crudo
Caviar, Jalapeno, Passion Fruit Juice, Micro Greens

Red Tail Ridge- Rebel With a Cause- Finger Lakes, New York
Endive & Baby Arugula Salad
Roquefort, Candy Walnuts, Poached Pears,
Dried Cranberries, Apple-Cider Vinaigrette

Klepka Sausse- Alliance Rubis Grand Cru Rose- Champagne, France
Chicken Cordon Bleu
Ham, Swiss Cheese, Cream Sauce, Confit Potatoes

Domaine Karanika- Brut Nature 2017- Macedonia, Greece
Pan Sered Halibut
Parsnip Puree, Lemon Dill Butter, Crispy Sweet Potatoes

Delicious Wine To Be Determined
Peach Champagne Cake
Lemon Whipped Cream