

TUSCARORA MILL
PRESENTS
THE SOMMELIERS DUEL WINE DINNER

Each Course paired with Two Contenders... You be the Judge!

September 30th 7pm

First Course

~Trouillard Blanc De Blancs Brut- Champagne, FR

~Keermont White Blend – Stellenbosch, SA

Seared Scallops

Chardonnay Broth, Tiny Vegetables, Cilantro, & Scallions

Second Course

~Maurice Ecard Savigny-les-Beaune Rouge, Burgundy, France

~Lismore Chardonnay- Greyton, SA

Wild Mushroom Ravioli

Mahon Cheese, Crispy Smoked Bacon, & Garlic Chive Butter

Third Course

~Maurice Martin Pouilly-Fuisse- Burgundy , FR

~Fullerton Three Otters Rose- Willamette Valley, OR

Roasted Arctic Char

Toasted Farro Salad, & Pistachio Vinaigrette

Fourth Course

~Chateau Bellevue Cote De Bordeaux-Castillon, Bordeaux, FR

~Thorn-Clarke Single Vineyard Grenache- Barossa, AU

Grilled Duck Breast

Roasted Sweet Potatoes, With Baby Carrots, Fennel, Currant Bordelaise

Dessert

Cherry Berry Tartlet with Mascarpone Semifreddo